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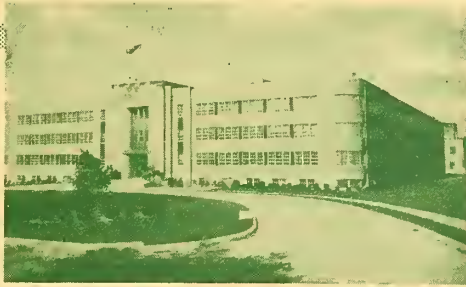
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EXHIBIT PICTURES

from the

FOUR REGIONAL RESEARCH LABORATORIES

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U. S. DEPARTMENT OF AGRICULTURE



Miscellaneous Publication No. 617

Bureau of Agricultural and Industrial Chemistry ☆ Agricultural Research Administration

U. S. DEPARTMENT OF AGRICULTURE



EXHIBIT PICTURES FROM THE FOUR REGIONAL RESEARCH LABORATORIES

BUREAU OF AGRICULTURAL AND INDUSTRIAL CHEMISTRY
AGRICULTURAL RESEARCH ADMINISTRATION
U. S. DEPARTMENT OF AGRICULTURE



Miscellaneous Publication No. 617

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QUESTIONS about these investigations
should be addressed as follows:

Dr. G. E. Hilbert, Director
Northern Regional Research Laboratory
825 North University Street
Peoria 5, Ill.

Dr. W. M. Scott, Director
Southern Regional Research Laboratory
2100 Robert E. Lee Boulevard
New Orleans 19, La.

Dr. P. A. Wells, Director
Eastern Regional Research Laboratory
Chestnut Hill Station
Philadelphia 18, Pa.

Dr. M. J. Copley, Director
Western Regional Research Laboratory
800 Buchanan Street
Albany 6, Calif.

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PENICILLIN

MOLD CULTURES DEVELOPED AT THE NORTHERN REGIONAL RESEARCH
LABORATORY USED FOR THE COMMERCIAL PRODUCTION OF PENICILLIN.

NORTHERN REGIONAL RESEARCH LABORATORY

1941—45



PENICILLIUM NOTATUM
NRRL 1249.B21
SURFACE PRODUCTION



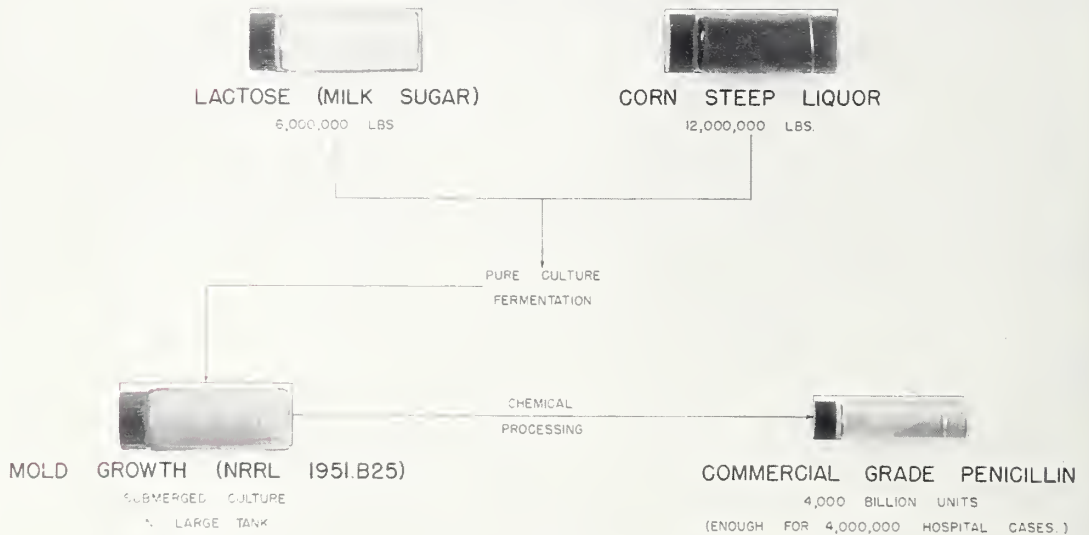
PENICILLIUM NOTATUM
NRRL 832
SUBMERGED PRODUCTION



PENICILLIUM CHRYSOGENUM
NRRL 1951.B25
SUBMERGED OR SURFACE PRODUCTION

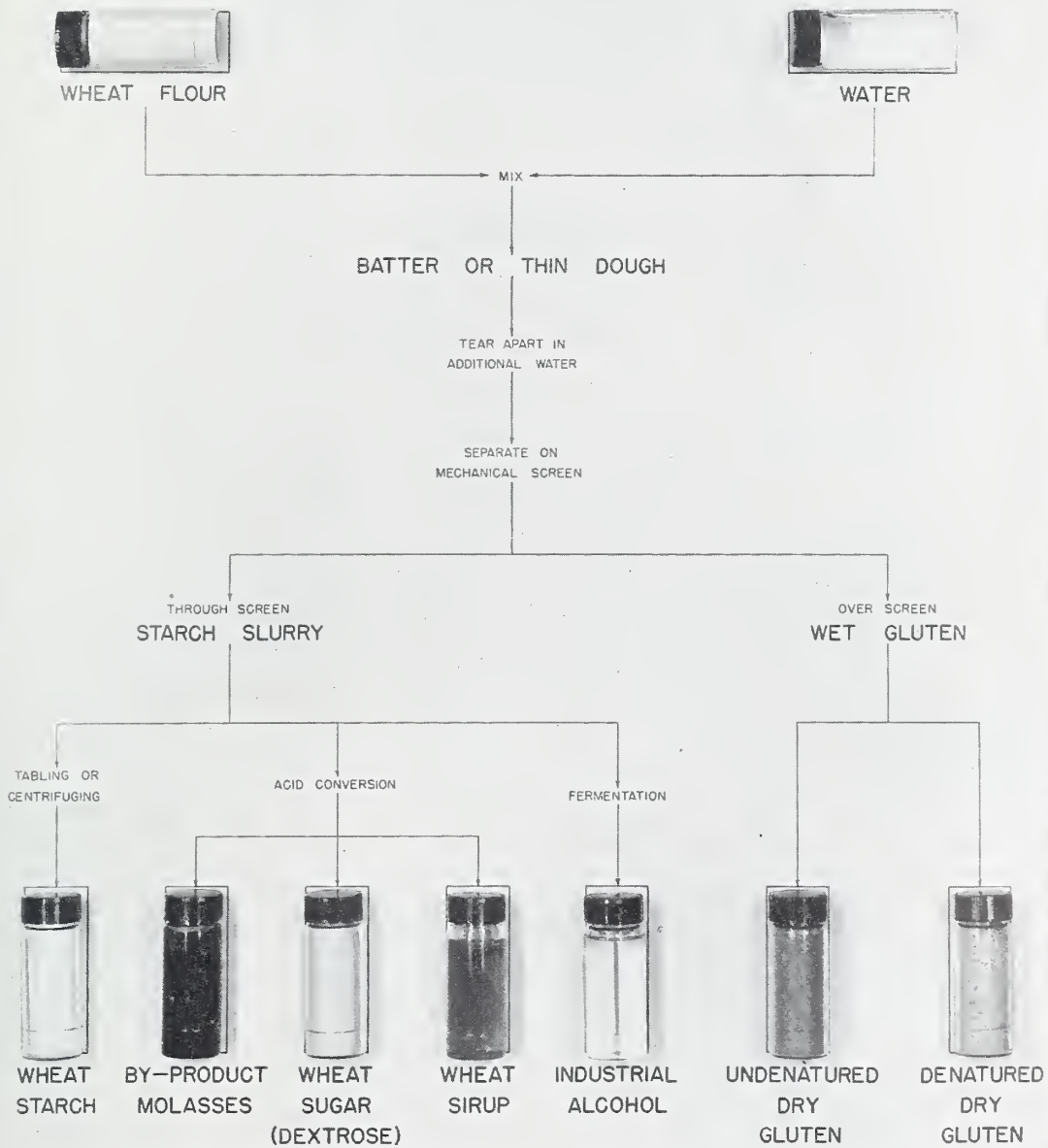
PENICILLIN PRODUCTION FOR 1945

RAW MATERIALS



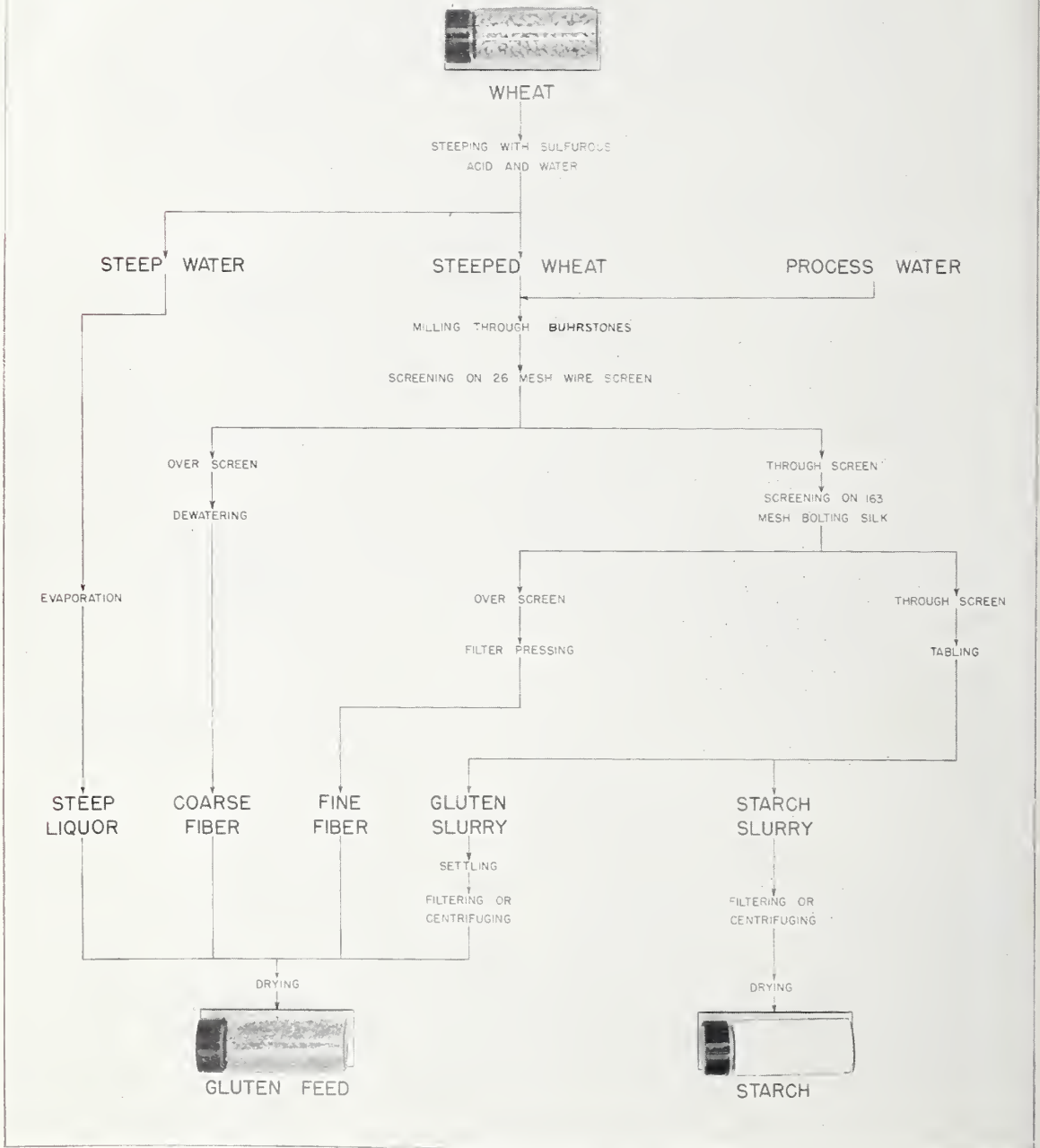
BATTER PROCESS FOR STARCH AND GLUTEN

NORTHERN REGIONAL RESEARCH LABORATORY 1943—44



WET MILLING OF WHEAT

NORTHERN REGIONAL RESEARCH LABORATORY 1942-43



NOREPLAST

AGRICULTURAL-RESIDUE MOLDING COMPOUNDS OF ONE-HALF NORMAL PHENOLIC RESIN CONTENT
NORTHERN REGIONAL RESEARCH LABORATORY 1941-45

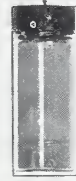


AGRICULTURAL-RESIDUE FLOUR: MAY BE FROM CORNCOBS, FLAX SHIVES, RICE HULLS, PEANUT HULLS, CORN STOVER, HEMP HURDS, WHEAT STRAW OR ANY OTHER SIMILAR RESIDUE

50%

COMPOUNDS WITH ORGANIC PLASTICIZERS AND PHENOLIC RESINS

COMPOUNDS WITH INORGANIC EXTENDERS AND PHENOLIC RESINS



COMMERCIAL LIQUID PHENOLIC RESIN 25%

VINSOL SOAP PLASTICIZER 25%

WATER-PRECIPIATED PHENOLIC RESIN 25%

VINSOL PLASTICIZER 25%

COMMERCIAL POWDERED PHENOLIC RESIN 25%

PRECIPITATED CHALK 25%

IRON OXIDE 25%

DIATOMACEOUS EARTH 25%

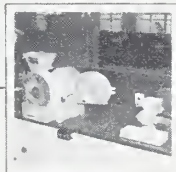
PROCESSING OPERATIONS



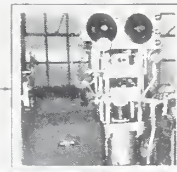
MIXING



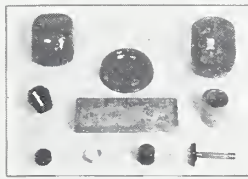
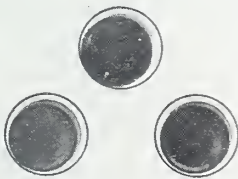
ROLLING



GRINDING



MOLDING



PRODUCTS

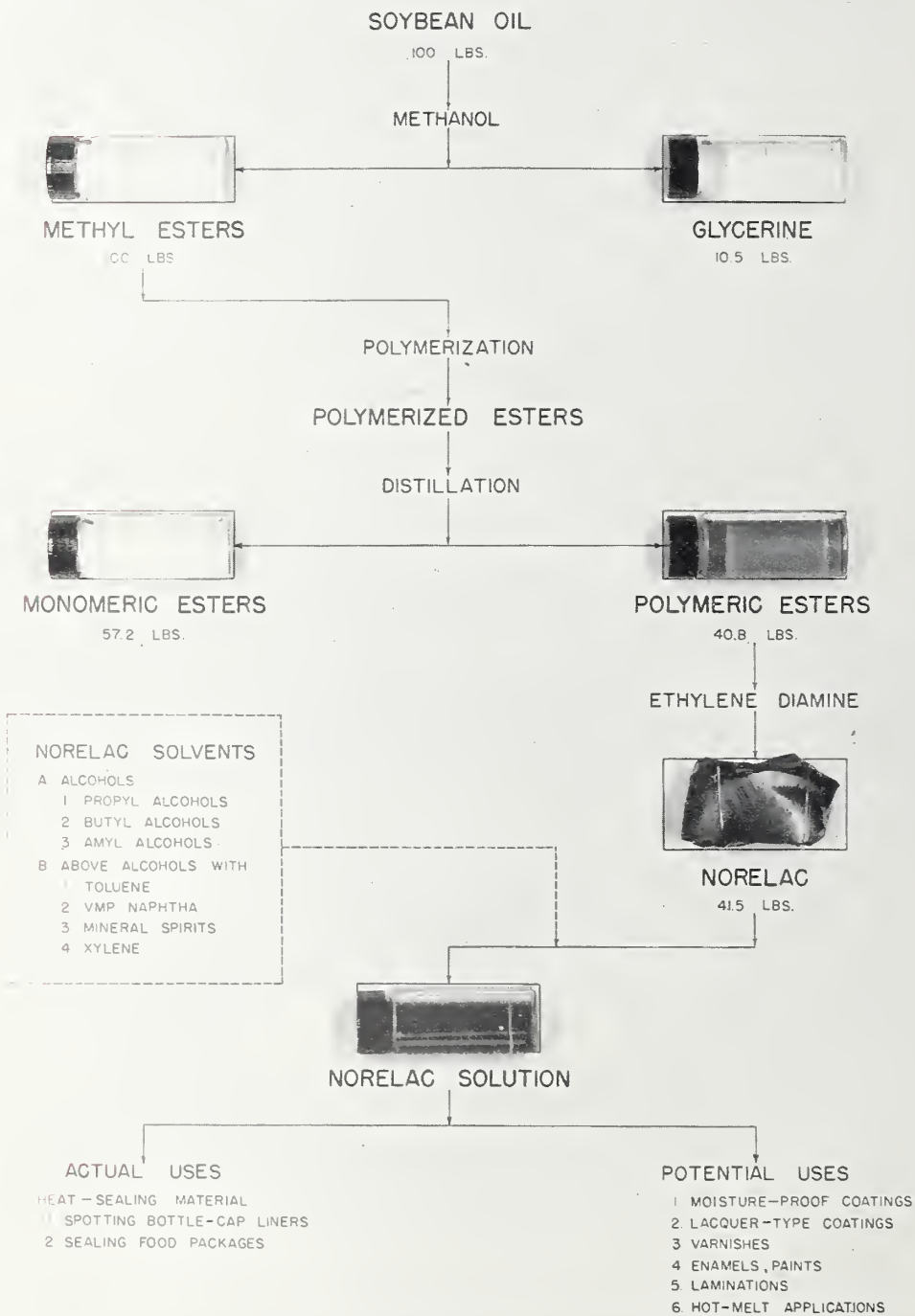
— PHYSICAL PROPERTIES —

	<u>FLEXURAL STRENGTH</u>	<u>TENSILE STRENGTH</u>	<u>IMPACT, NCTC-501100</u>	<u>WATER ABSORPTION</u>
SPECIFICATIONS, GENERAL PURPOSE PHENOLICS	9,000 P.S.I. MIN.	7,000 P.S.I. MIN.	0.24 FT.-LB. MIN.	0.43% MAX.
CORNCOB, VINSOL PLASTICIZED	13,100 P.S.I. MIN.	9,710 P.S.I. MIN.	0.18 FT.-LB. MIN.	0.43% MAX.
CORNCOB, CHALK EXTENDED	12,300 P.S.I. MIN.	9,440 P.S.I. MIN.	0.22 FT.-LB. MIN.	0.43% MAX.
FLAX SHIVE, VINSOL PLASTICIZED	9,640 P.S.I. MIN.	8,200 P.S.I. MIN.	0.20 FT.-LB. MIN.	0.54% MAX.
RICE HULL, CHALK EXTENDED	10,860 P.S.I. MIN.	7,140 P.S.I. MIN.	0.26 FT.-LB. MIN.	0.43% MAX.

NORELAC

NORTHERN REGIONAL RESEARCH LABORATORY

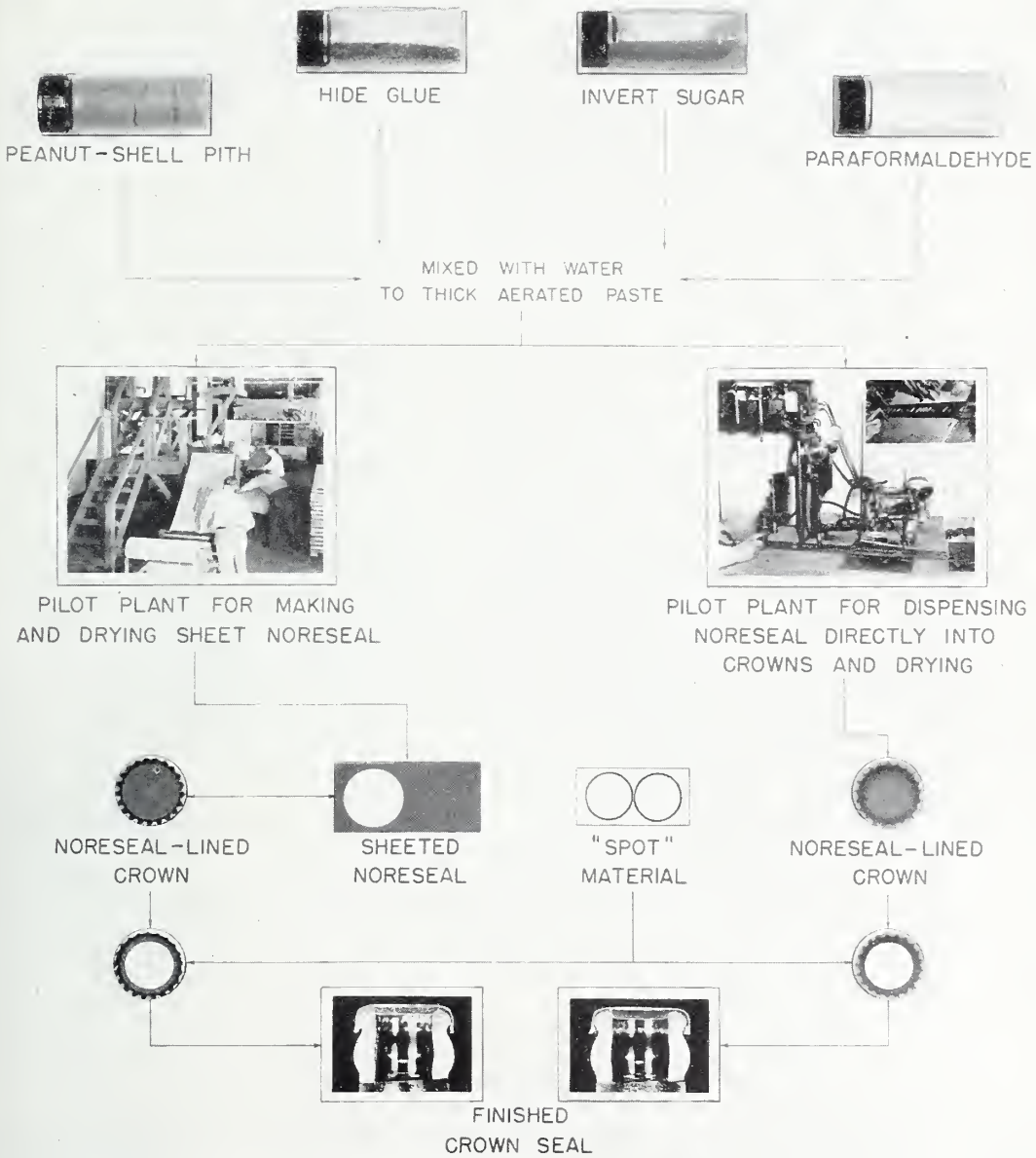
1942 - 43



NORESEAL

A CORK SUBSTITUTE FOR USE IN THE
BEVERAGE AND FOOD INDUSTRIES

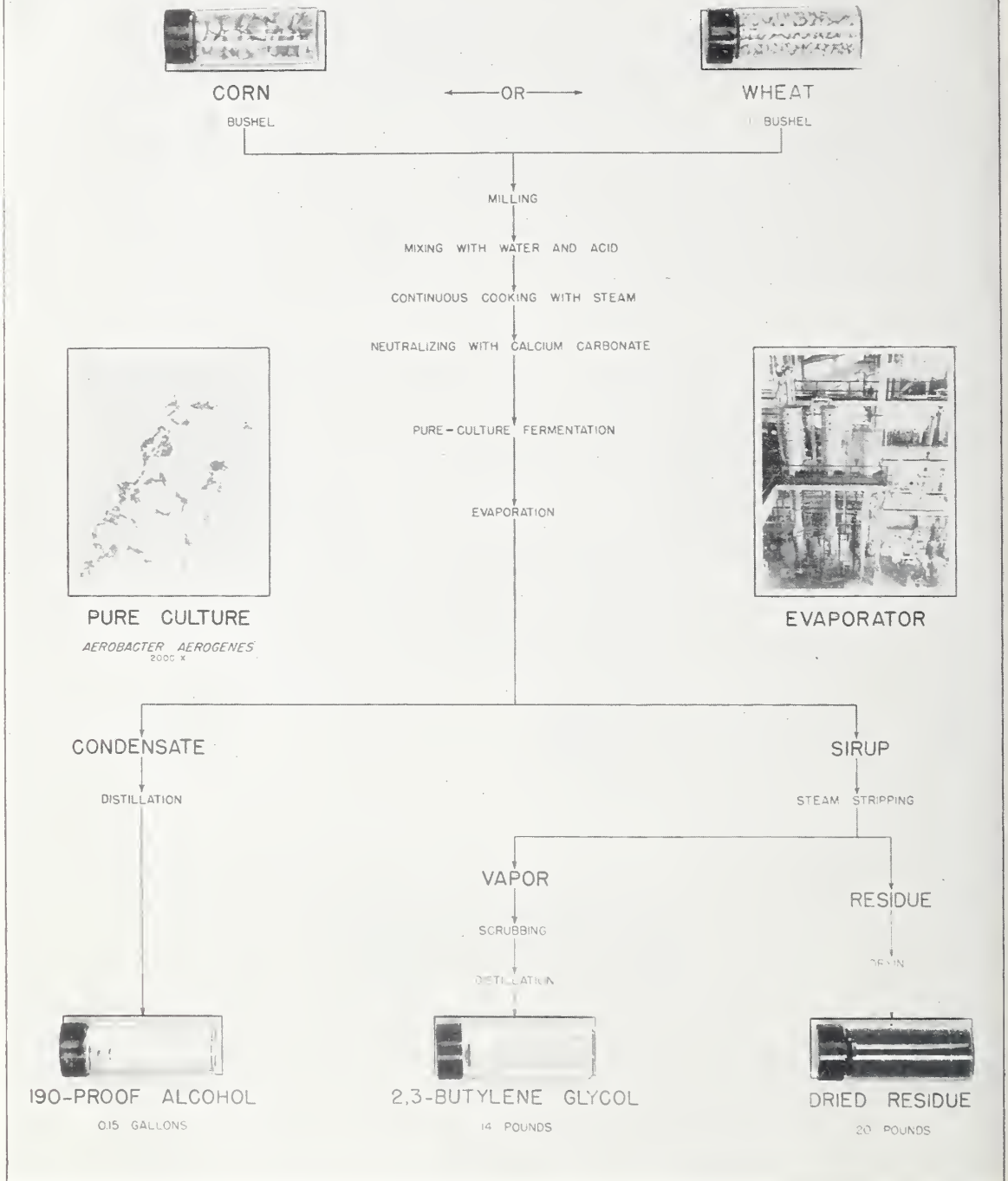
NORTHERN REGIONAL RESEARCH LABORATORY 1942-44



MESO-2,3-BUTYLENE GLYCOL

NORTHERN REGIONAL RESEARCH LABORATORY

1942-44



BY-PRODUCT FEED FROM PENICILLIN WASTES

NORTHERN REGIONAL RESEARCH LABORATORY

1944-45



MOLD MYCELIUM

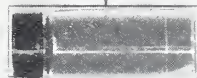


PENICILLIN WASTE LIQUOR

EVAPORATE TO
SIRUPY CONSISTENCY

BLENDING

DRYING



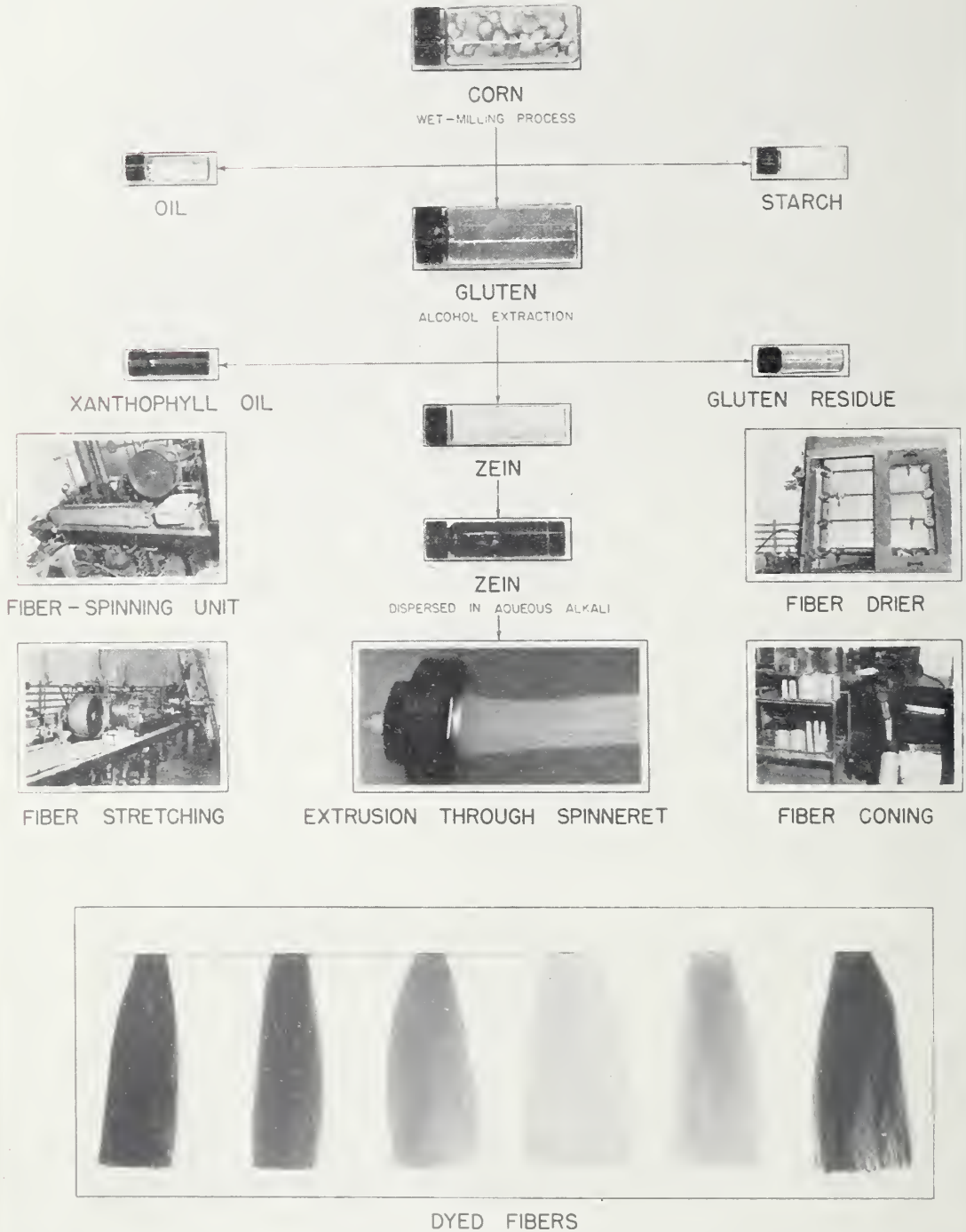
PROTEIN AND VITAMIN
CONCENTRATE

PROTEIN	30 PER CENT		
RIBOFLAVIN	25-30 PARTS PER MILLION		
NIACIN	160-180 PARTS PER MILLION		
PYRIDOXIN	40-50 PARTS PER MILLION		
THIAMINE	3-4 PARTS PER MILLION		
PANTOTHENIC ACID	350-400 PARTS PER MILLION		

ZEIN TEXTILE FIBER

NORTHERN REGIONAL RESEARCH LABORATORY

1944-45



RIBOFLAVIN CONCENTRATES

NORTHERN REGIONAL RESEARCH LABORATORY 1944-45



NUTRIENT SOLUTION

SUGAR	400 PER CENT
UREA	0.20 PER CENT
PROTEIN HYDROLYSATE	0.15 PER CENT

↓
DEMINERALIZATION
TO REMOVE IRON



MINERAL SALTS

SUPPLYING
POTASSIUM MAGNESIUM
PHOSPHATE COPPER



CULTURE

CANDIDA FLARERI

↓
PURE-CULTURE
FERMENTATION

↓
EVAPORATION

↓
DRYING



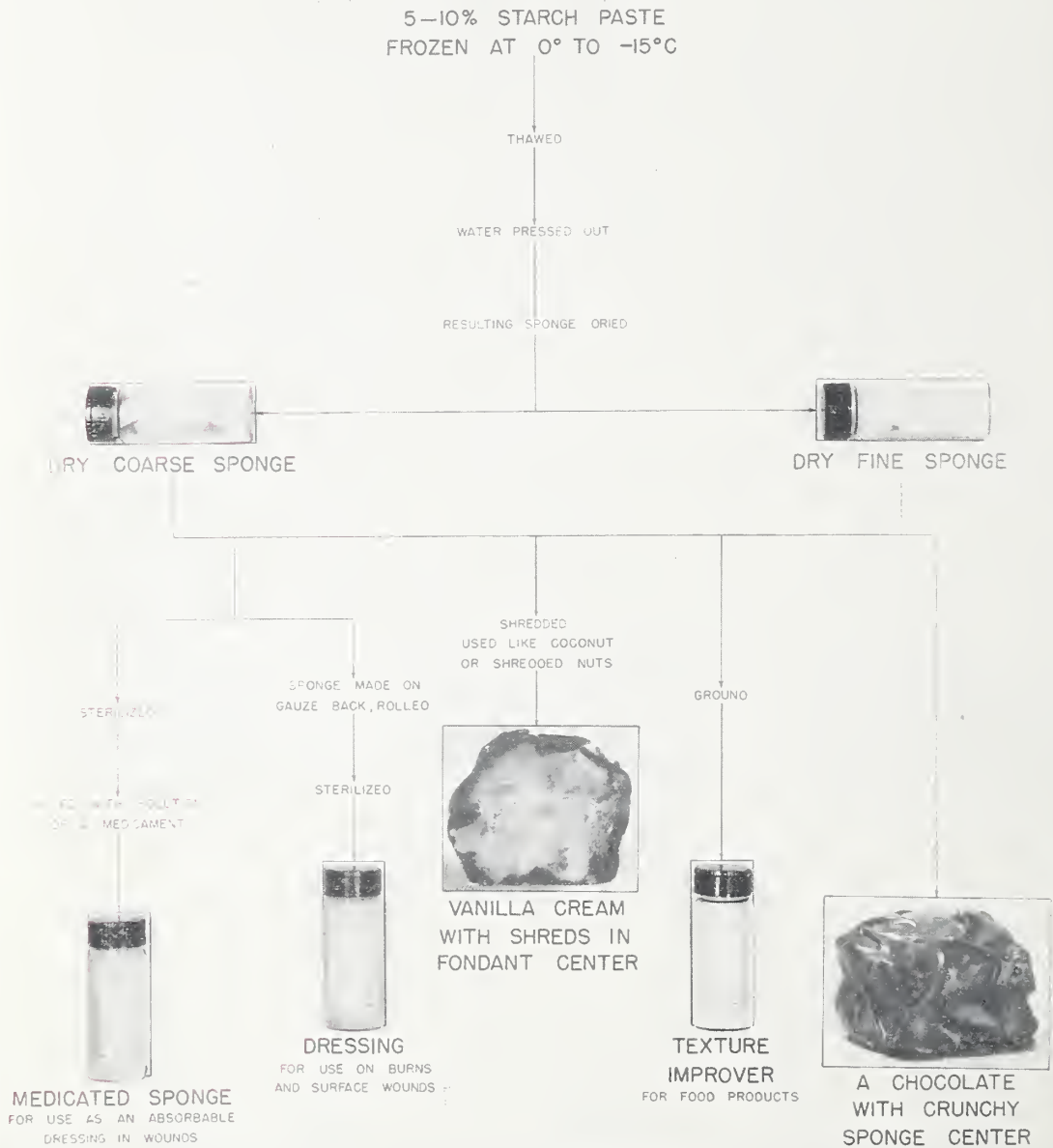
RIBOFLAVIN CONCENTRATE

40 MILLIGRAMS PER GRAM

STARCH SPONGE

NORTHERN REGIONAL RESEARCH LABORATORY

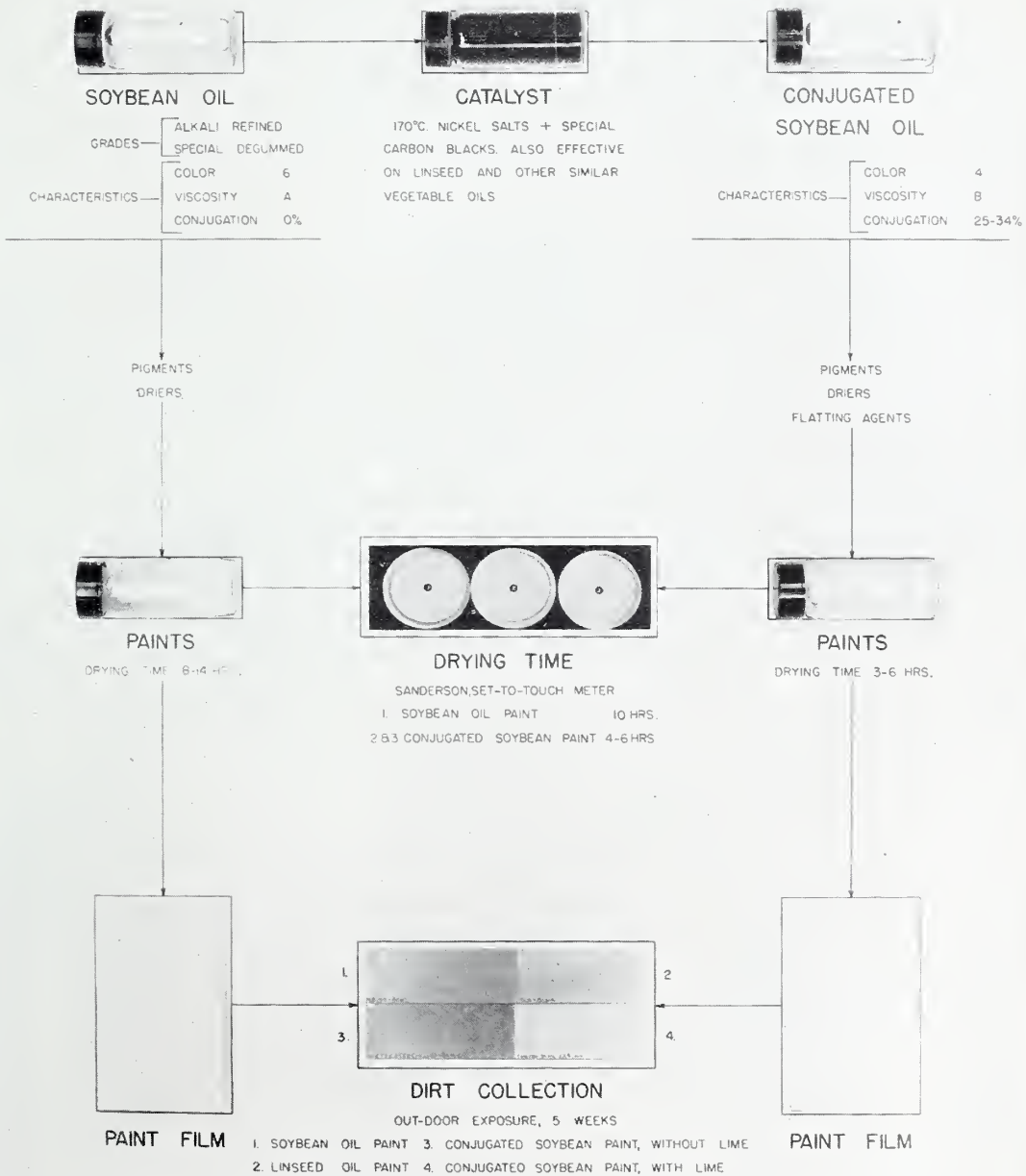
1944 - 45



IMPROVED DRYING OIL FROM SOYBEANS

NORTHERN REGIONAL RESEARCH LABORATORY

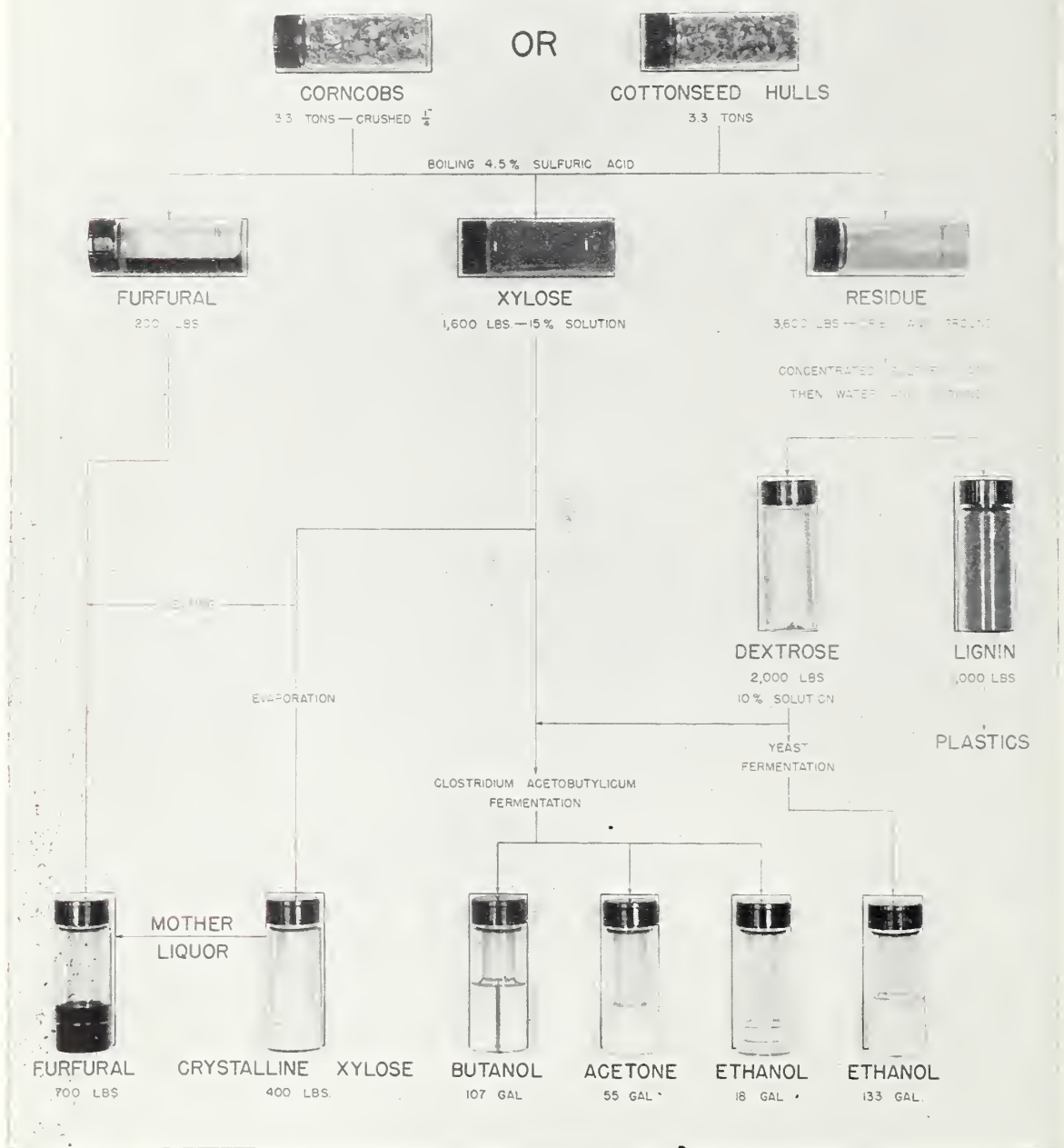
1944-45



SACCHARIFICATION OF AGRICULTURAL RESIDUES

A CONTINUOUS PROCESS

NORTHERN REGIONAL RESEARCH LABORATORY 1943-44





SOUTHERN REGIONAL RESEARCH LABORATORY, New Orleans, La.

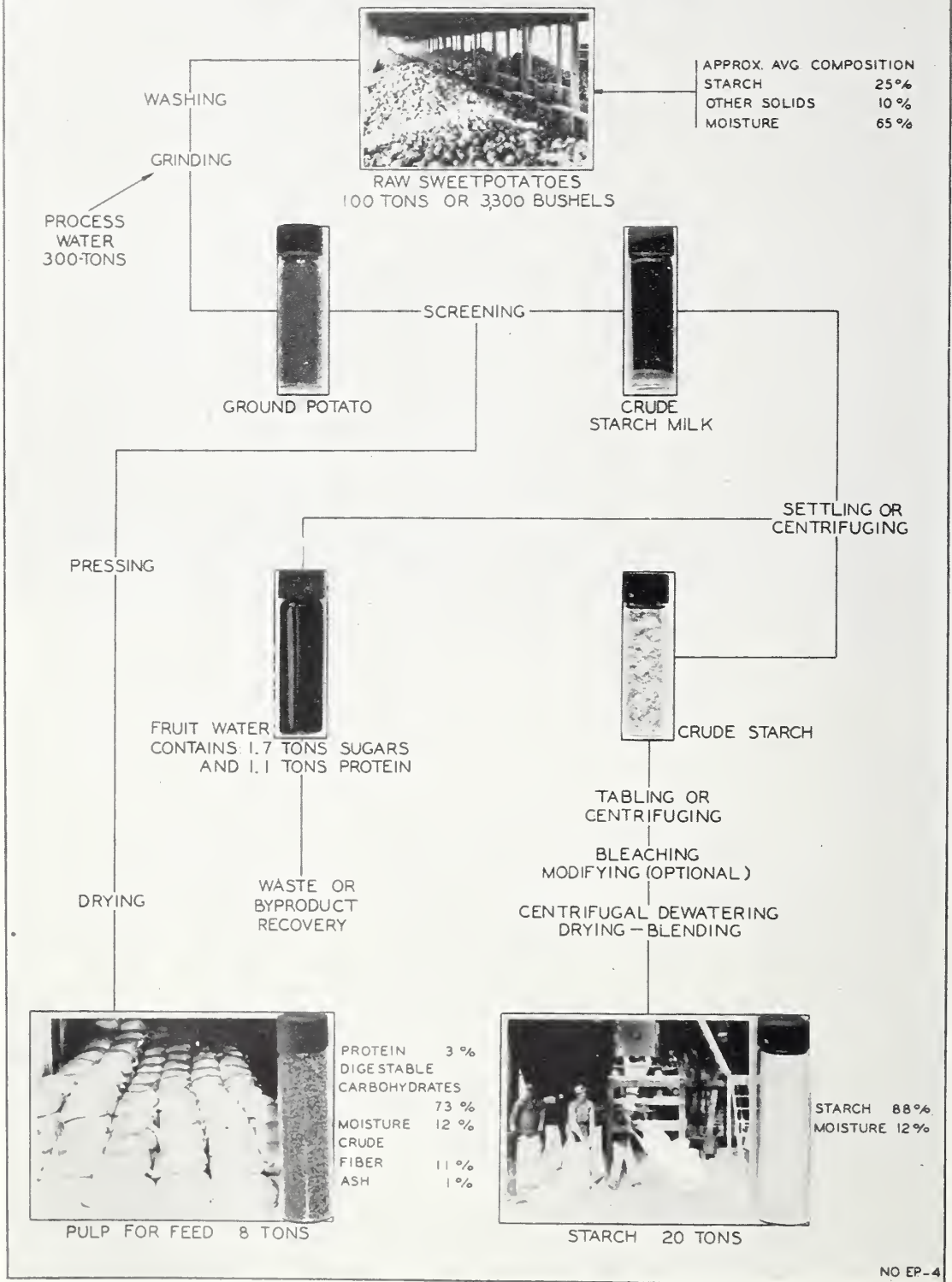
SOUTHERN REGIONAL AREA



**COMMODITIES
STUDIED**

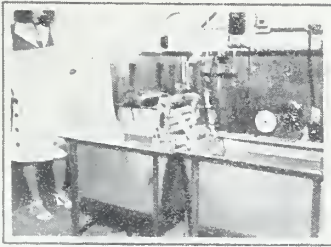
- Cotton
- Sweetpotatoes
- Peanuts

SOUTHERN REGIONAL RESEARCH LABORATORY
SWEETPOTATO-STARCH MANUFACTURE

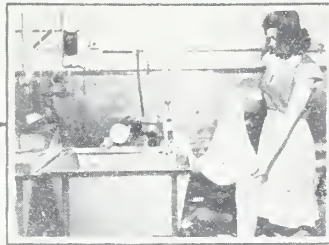


NO EP-4

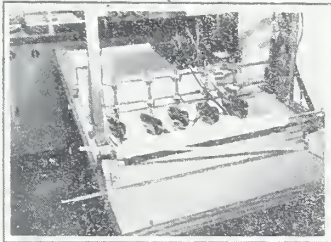
IMPROVED ALL-COTTON BANDAGES



CHEMICAL TREATMENT



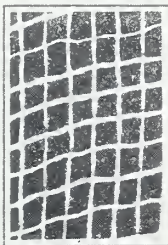
CHEMICALS REMOVED



BANDAGE CUTTING



BANDAGES STERILIZED



ORIGINAL FABRIC

PROPERTIES ADDED

1. SEMI ELASTIC
2. NON SLIP
3. CONFORMS READILY
4. FEATHERWEIGHT



PROCESSED FABRIC



NEW BANDAGE
(LEFT) MAKES A MUCH
BETTER DRESSING

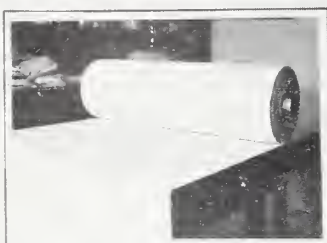


IN USE AS MILD-PRESSURE BANDAGE
U.S. NAVAL HOSPITAL
NEW ORLEANS, LA.

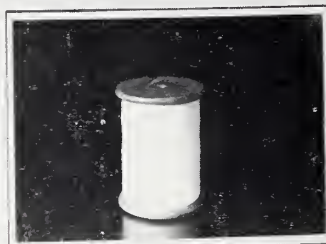
SOUTHERN REGIONAL RESEARCH LABORATORY
NEW ORLEANS, LA.

NO. EP-3

ROT-RESISTANT MODIFIED COTTON BY PARTIAL ACETYLATION



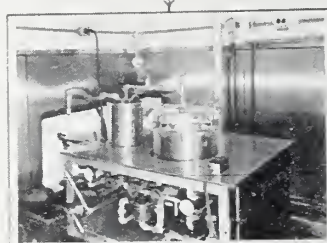
COTTON FABRIC



COTTON THREAD



ACETYLATING FABRIC



ACETYLATING THREAD



MANUFACTURING BAGS



UNTREATED SANDBAGS
6 MONTHS EXPOSURE



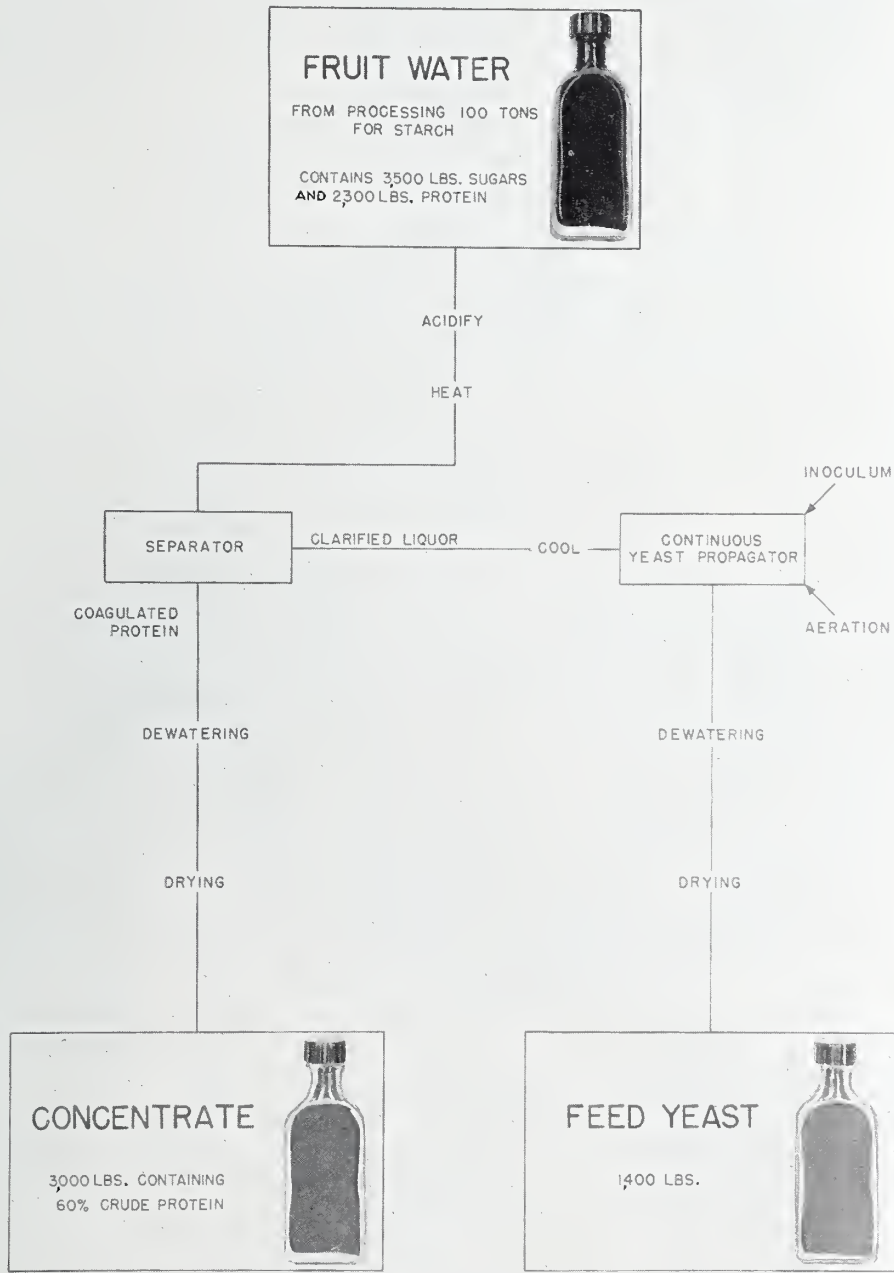
ACETYLATED SANDBAGS
2 YEARS EXPOSURE

SOUTHERN REGIONAL RESEARCH LABORATORY
NEW ORLEANS, LA

NO. EP 10

SWEETPOTATO - BYPRODUCT RECOVERY

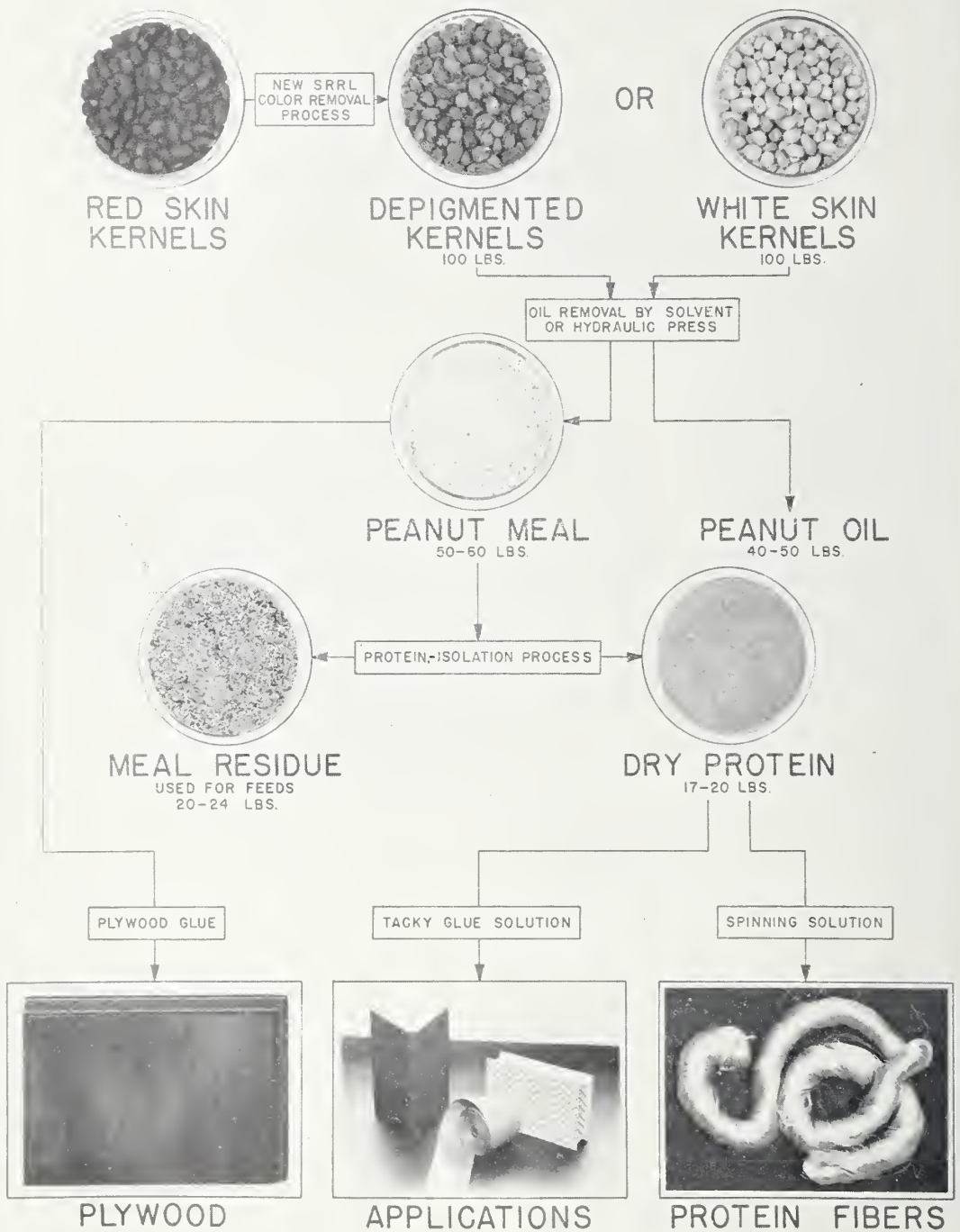
PROTEIN SUPPLEMENT FOR LIVESTOCK FEED



SOUTHERN REGIONAL RESEARCH LABORATORY
NEW ORLEANS, LA

NO EP5

MANUFACTURE AND USE OF PEANUT PROTEIN



SOUTHERN REGIONAL RESEARCH LABORATORY
NEW ORLEANS, LA.

NO. EP-7

INDUSTRIAL AND TECHNICAL APPRAISAL

CORD DEVELOPMENT AND IMPROVEMENT

1. QUANTITIES AND QUALITIES OF RAW MATERIALS USED.

2. PRODUCTION AND MANUFACTURING CAPACITIES.

3. COST FACTORS:

- A. RAW MATERIALS.
- B. PROCESSING.
- C. TIRE MANUFACTURING.

4. PERFORMANCE DATA:

- A. COMMERCIAL COTTON AND RAYON CORDS.
- B. EXPERIMENTAL COTTON CORDS.

5. DATA ON CURRENT COMMERCIAL DEVELOPMENTS.

- 1. USE OF SELECTED VARIETIES OF COTTON.
- 2. OPTIMUM CORD CONSTRUCTION.
- 3. IMPROVED PROCESSING METHODS.
- 4. MERCERIZATION.

5. "ANTI-FRICTION" TREATMENTS.

6. DUAL 'STRETCHING'.

7. ADHESIVE TREATMENTS.



COTTON
TIRE-CORD
RESEARCH
PROGRAM

COMMERCIAL DEVELOPMENT

1. SELECTION OF TYPE OF CORD.

2. MANUFACTURE OF YARN, CORD AND FABRIC.

3. TIRE MANUFACTURE.

4. WHEEL AND ROAD TESTS.

LABORATORY EVALUATION

1. FIBER PROPERTIES:

- A. STRENGTH.
- B. FINENESS.
- C. MATURITY.
- D. LENGTH.
- E. UNIFORMITY OF LENGTH.

2. CORD PROPERTIES:

- A. FLEX FATIGUE.
- B. HEAT RESISTANCE.
- C. ELASTICITY AND HYSTERESIS.
- D. ADHESION.
- E. ENERGY OF RUPTURE.
- F. IMPACT STRENGTH.

NOEP-14

SOUTHERN REGIONAL RESEARCH LABORATORY

MILITARY SERVICE TEST OF COTTON TIRES

TESTED ON NORMOYLE ORDNANCE TIRE TEST FLEET, SAN ANTONIO, TEXAS

THE COURSE



70% HARD SURFACE



15% GRAVEL



15% CROSS COUNTRY

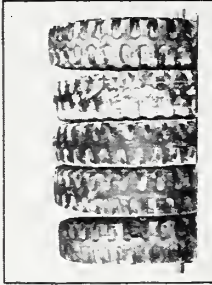
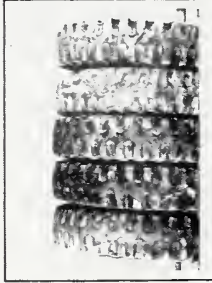
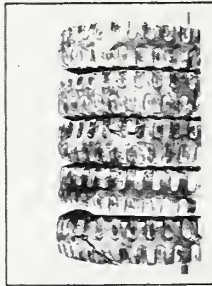
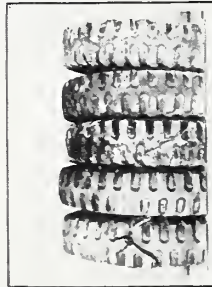
THE RESULTS: ON 7.50-20 90% SYNTHETIC TIRES WITH SELECTED COTTONS.— TEST N-285

CONTROL

STONEVILLE

SxP

WILDS



FAILURES DUE TO FABRIC BREAKS

4

4

3

1

AVERAGE MILEAGE

4,700

6,500

9,400

11,900

PERCENTAGE BASED ON CONTROL

100%

138

200

253

CONCLUSION: SUPERIOR PERFORMANCE IN COTTON TRUCK TIRES FOR COMBAT AND FIELD SERVICE MAY BE OBTAINED BY SELECTION OF COTTONS WITH APPROPRIATE CHARACTERISTICS

HEAT BLOW-OUT TEST OF COTTON TIRES

ORDNANCE DESERT PROVING GROUND EL CENTRO, CALIFORNIA.

TEST COURSE AND SPEED
 ASPHALT AND CONCRETE HIGHWAYS 85 %
 GRAVEL ROADS 15 %
 SPEED 40 M.P.H.



TIRE LOADS
 FRONT TIRES: OVERLOAD THROUGHOUT TEST 20 %
 CENTER AND OVERLOAD UP TO 10,000 MILES 20 %
 REAR TIRES: OVERLOAD 10,000 TO 15,000 MILES 40 %

RESULTS: FINAL MILEAGES AND TYPES OF FAILURES ON 7.50-20 MILITARY TRUCK TIRES-TEST D285

CONTROL		STONEVILLE		SxP		WILDS	
FRONT 12,292	HEAT BLOW-OUT	FRONT 15,000	NO FAILURE	FRONT 12,355	NO FAILURE	FRONT 15,000	NO FAILURE
CENTER 12,974	HEAT BLOW-OUT	CENTER 13,085	HEAT BLOW-OUT	FRONT 9,471	DEFECTIVE	CENTER 10,134	NO FAILURE
REAR 12,405	NO FAILURE	CENTER 7,506	NO FAILURE	CENTER 15,000	TREAD SEP.	CENTER 10,098	TREAD SEP.
REAR 24,36	DAMAGED	REAR 12,587	HEAT BLOW-OUT	REAR 5,272	NO FAILURE	REAR 10,134	NO FAILURE
REAR 2,14	DEFECTIVE	ONLY FOUR STONEVILLE TIRES TESTED		REAR 13,552	DAMAGED	REAR 10,098	TREAD SEP.

REMARKS: NO FABRIC FAILURES OCCURRED IN ANY OF THE WILDS OR SxP TIRES WHILE 2 EACH OCCURRED IN THE CONTROL AND STONEVILLE TIRES. PLANNED LENGTH OF TEST WAS 15,000 MILES, BUT TEST COURSE WAS CLOSED BEFORE SOME REPLACEMENT TIRES HAD CHANCE TO FAIL OR RUN TO 15,000 MILES. AS A CONSEQUENCE VALID COMPARISON CANNOT BE MADE ON AVERAGE MILEAGE BASIS

CONCLUSION "THE ORDNANCE DESERT TEST RESULTS ABOVE ARE VERY GOOD FOR ALL TIRES RANKING WITH THE BEST BEING TESTED BY OTHER COMPANIES AND BETTER THAN MANY BEING TESTED"

NO. EP-13

SOUTHERN REGIONAL RESEARCH LABORATORY

HIGHWAY-PERFORMANCE TEST OF COTTON TIRES

TESTED ON GOVERNMENT TIRE TEST FLEET, SAN ANTONIO, TEXAS

TEST 207
SPECIFICATIONS:
REAR POSITION
3000 LB. LOAD
100 % PAVEMENT
4.5 MILES PER HOUR

7.00-20 TRUCK TIRES - S4 AVERAGE TIRE MILEAGES TO FAILURE

	TEST STARTED 8-9-44	TEST STARTED 8-19-44
CONTROL COTTON	4,200	7,400
WILDS COTTON	23,000	13,000
RAYON	26,000	INVALID TEST*

*DUE TO INJURIES AND MANUFACTURING DEFECTS



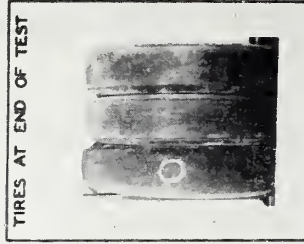
TYPICAL FAILURES

CONCLUSIONS: WILDS SUPERIOR TO REGULAR COMMERCIAL COTTONS ON HIGHWAY TRUCKING SERVICE

TEST K
SPECIFICATIONS:
FRONT AND REAR
950 LB. LOAD
100 % PAVEMENT
60 MILES PER HOUR

6.00-16 PASSENGER TIRES - S3

CONTROL COTTON	48,000	68,000
WILDS COTTON	48,000	68,000

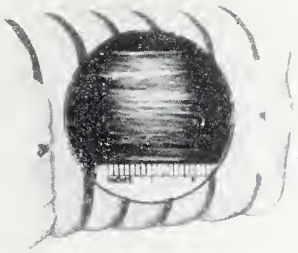


TIRES AT END OF TEST

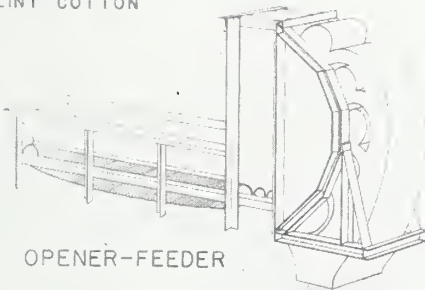
ALL RECAPPED ONCE. IN SATISFACTORY SERVICE WHEN TEST WAS DISCONTINUED
CONCLUSIONS: COTTON FABRIC ENTIRELY SATISFACTORY FOR PASSENGER TIRES

CUT LINT COTTON

A SUBSTITUTE FOR LINTERS

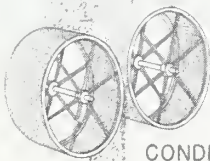


BALED LINT COTTON

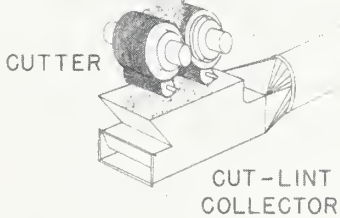


OPENER-FEEDER

COTTON FROM BALES IS FED BY THE OPENER-FEEDER LATTICE APRON INTO A MULTIPLICITY OF ROTATING GIN SAWS. THE SAWS REDUCE THE COTTON TO TINY TUFTS WHICH ARE CONVEYED BY AIR TO THE CONDENSER. THE CONDENSER REMOVES THE AIR, ARRANGES THE TUFTS INTO AN ENDLESS SHEET, AND FEEDS THIS SHEET INTO THE CUTTER BLADES. A CONTINUOUS SHEARING ACTION THEN CUTS THE FIBERS TO A LENGTH COMPARABLE TO THAT OF LINTERS.



CONDENSER



CUTTER

CUT-LINT COLLECTOR



LINTERS' LENGTH LINT COTTON

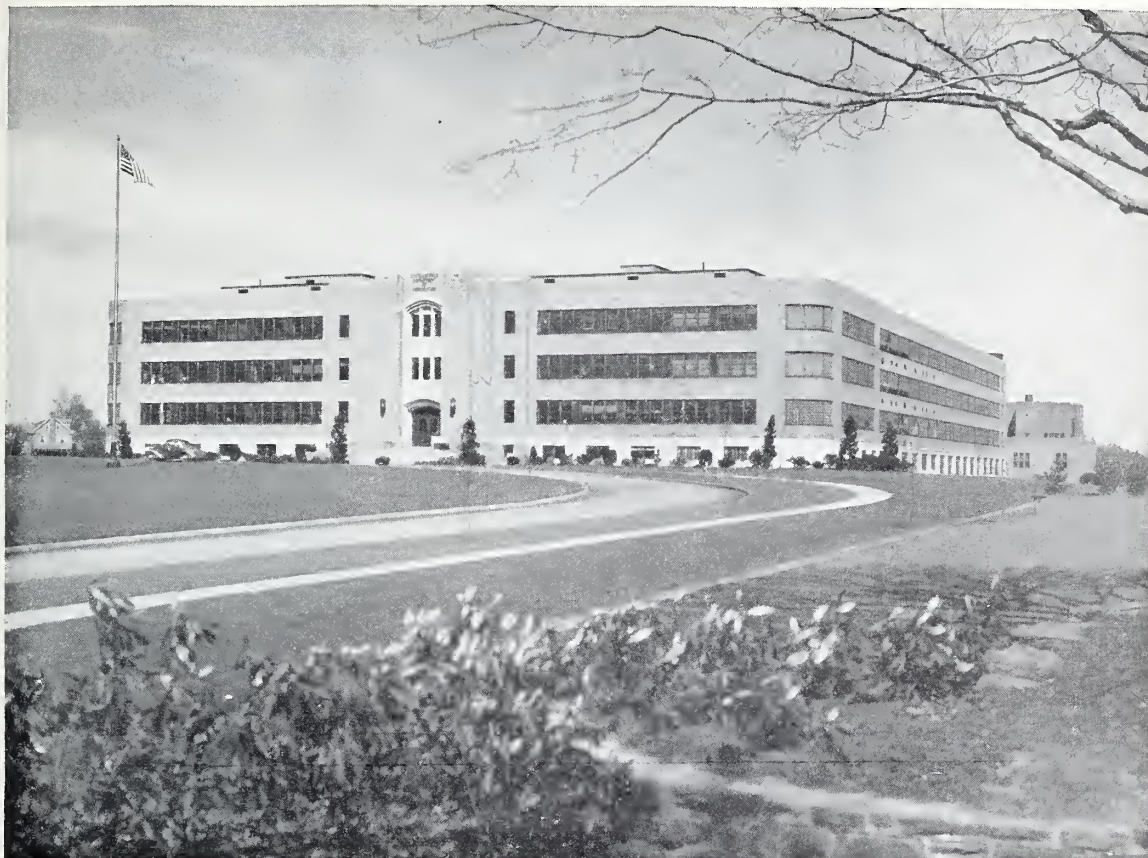
THE CUT COTTON IS PURIFIED AND THE CELLULOSE OBTAINED IS USED AS A SUBSTITUTE FOR LINTERS IN THE MANUFACTURE OF SMOKELESS POWDER, RAYON, PLASTICS, ETC.

THE UNITS SHOWN WERE DESIGNED BY THE S.R.R.L. THE OPENER-FEEDER AND THE CUTTER UNITS ARE COVERED BY PUBLIC-SERVICE PATENTS NOS. 2,365,793 AND 2,370,129 RESPECTIVELY.

SOUTHERN REGIONAL RESEARCH LABORATORY
NEW ORLEANS, LA.

NO. EP-2





EASTERN REGIONAL RESEARCH LABORATORY, Philadelphia, Pa.

**EASTERN
REGIONAL
AREA**

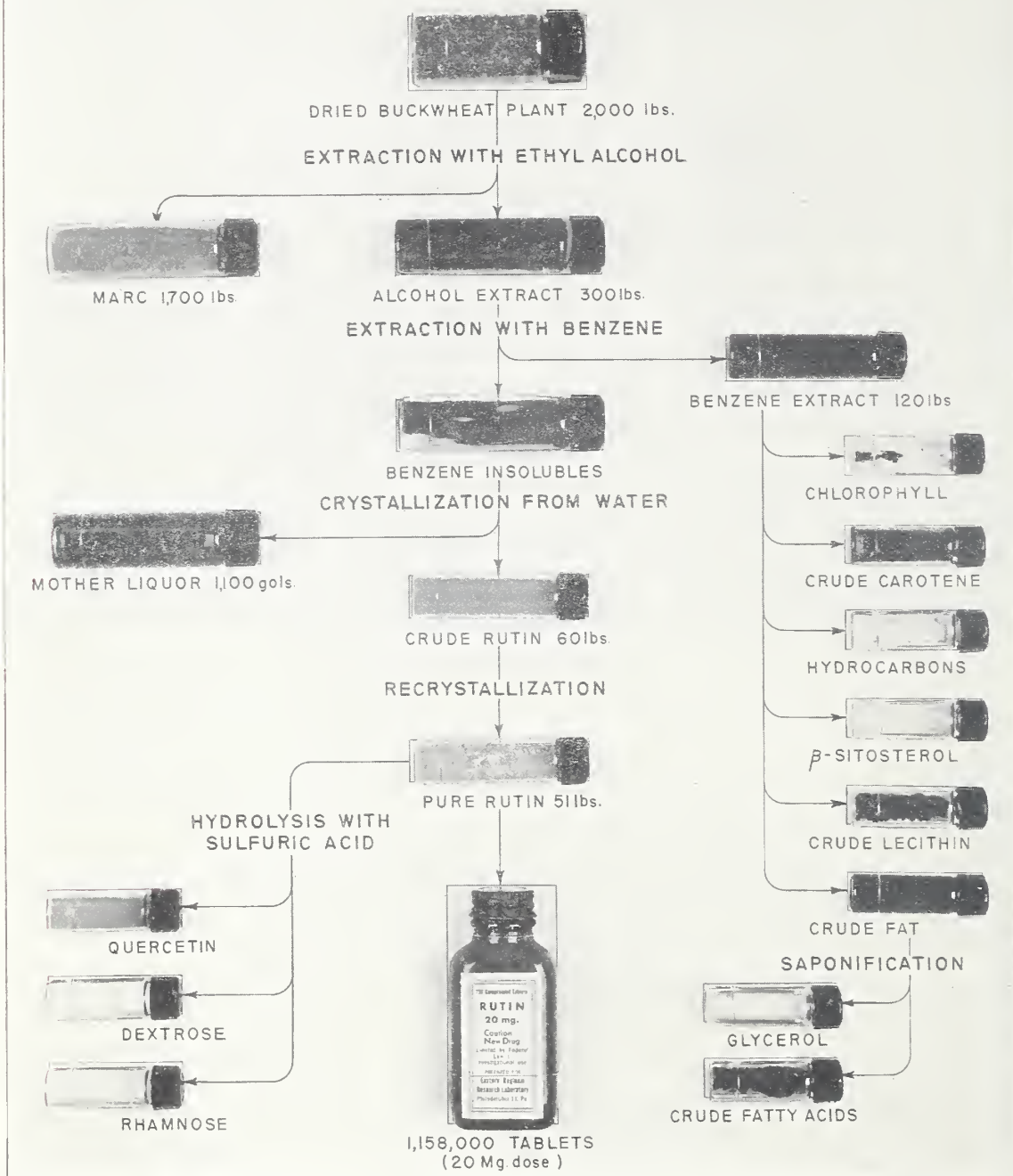


COMMODITIES STUDIED

- Tobacco
- Apples
- White potatoes
- Milk products
- Vegetables
- Animal fats and oils
- Tanning materials,
hides and skins

PRODUCTION OF RUTIN FROM BUCKWHEAT

EASTERN REGIONAL RESEARCH LABORATORY 1945

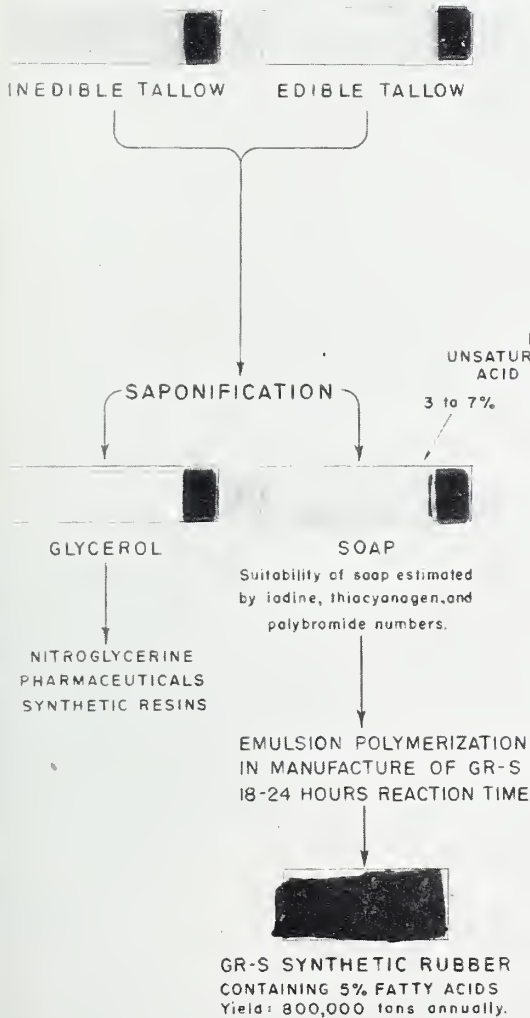


IMPROVED EMULSIFIERS FOR USE IN THE MANUFACTURE OF GR-S SYNTHETIC RUBBER

EASTERN REGIONAL RESEARCH LABORATORY 1945

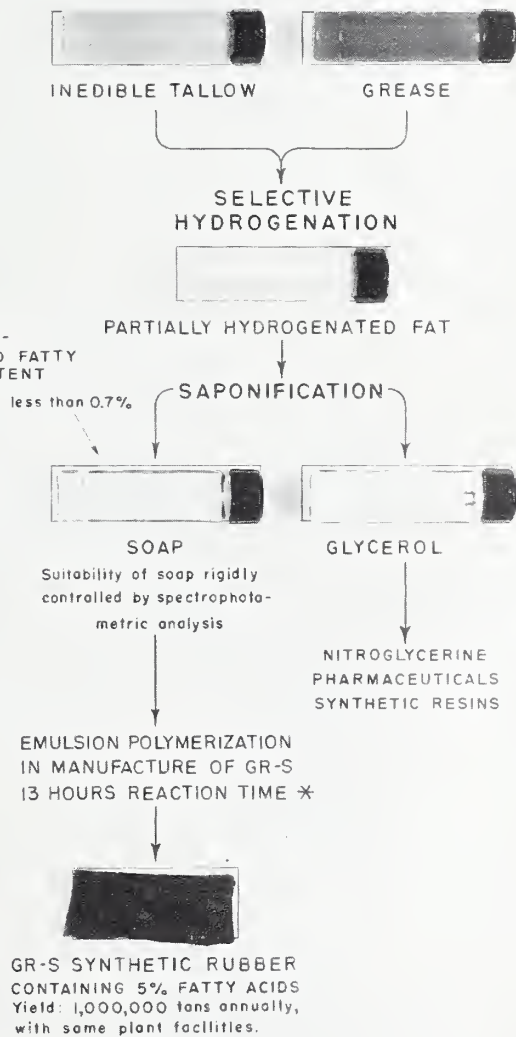
FORMER PROCESS

Market for 80,000,000 lbs. of tallow annually.
Large part of it was scarce edible tallow
ERRATIC RATES OF POLYMERIZATION



IMPROVED PROCESS

Market for 100,000,000 lbs of tallow and grease annually. No edible tallow used
CONSTANT RATE OF POLYMERIZATION

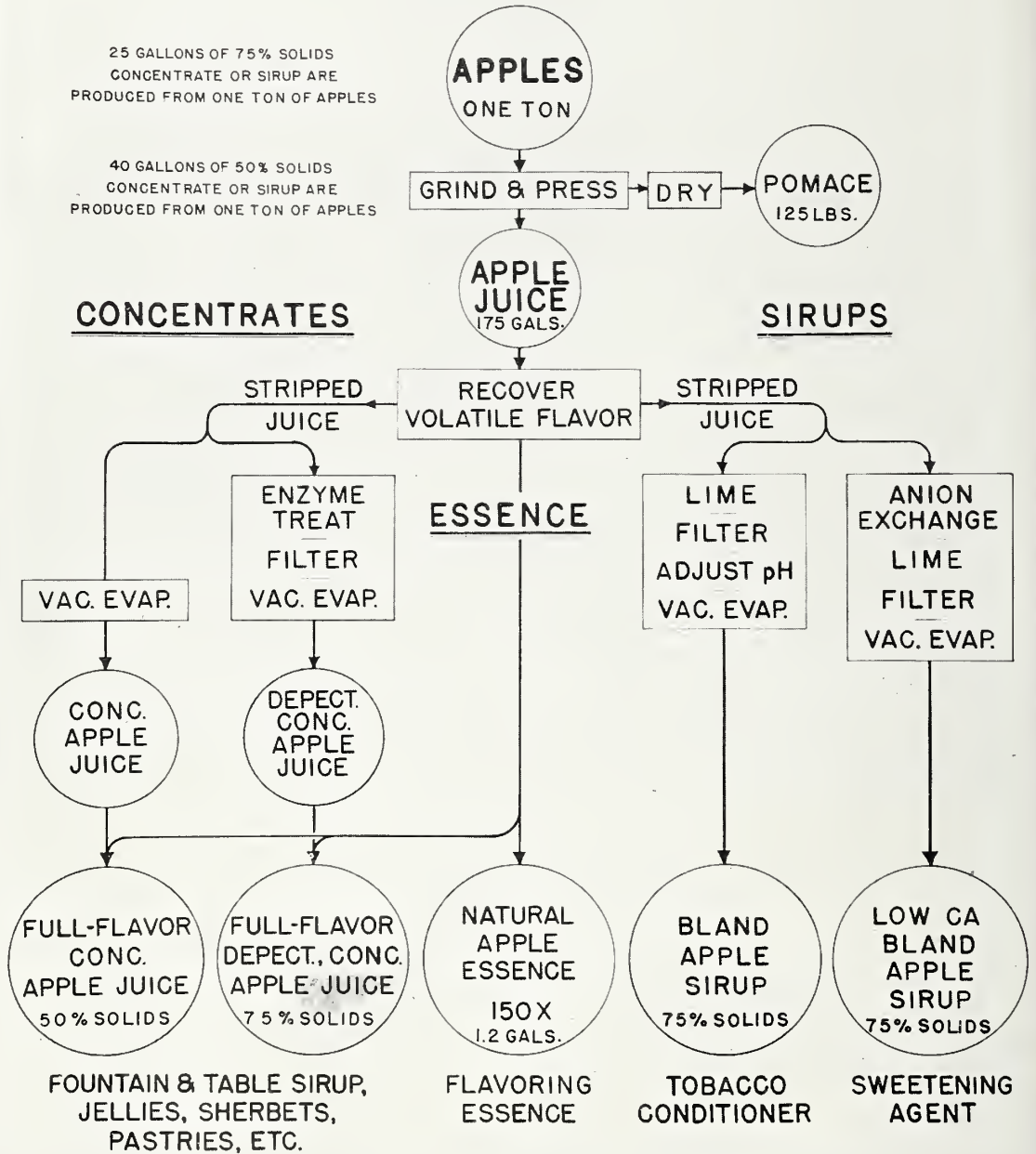


* A standard polymerization time of 13 hours, instead of a variable time of 18 to 24 hours, enabled plants to set up a definite production schedule for the first time, permitting a large increase in output from some plant facilities.

CONCENTRATES, ESSENCE, AND SIRUPS FROM APPLE JUICE

25 GALLONS OF 75% SOLIDS
CONCENTRATE OR SIRUP ARE
PRODUCED FROM ONE TON OF APPLES

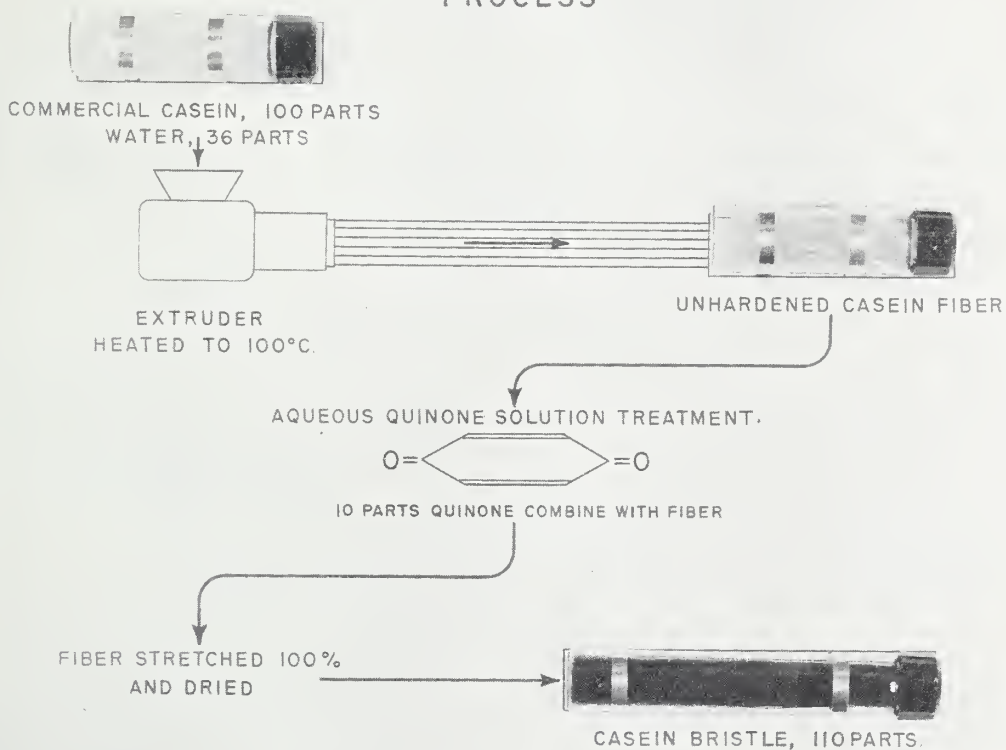
40 GALLONS OF 50% SOLIDS
CONCENTRATE OR SIRUP ARE
PRODUCED FROM ONE TON OF APPLES



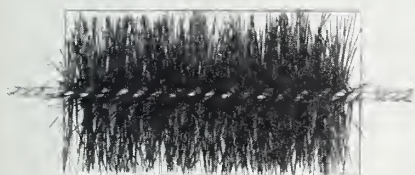
CASEIN BRISTLE

EASTERN REGIONAL RESEARCH LABORATORY 1942-45.

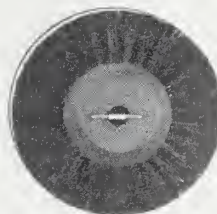
PROCESS



USES



TWISTED-IN-WIRE BRUSH



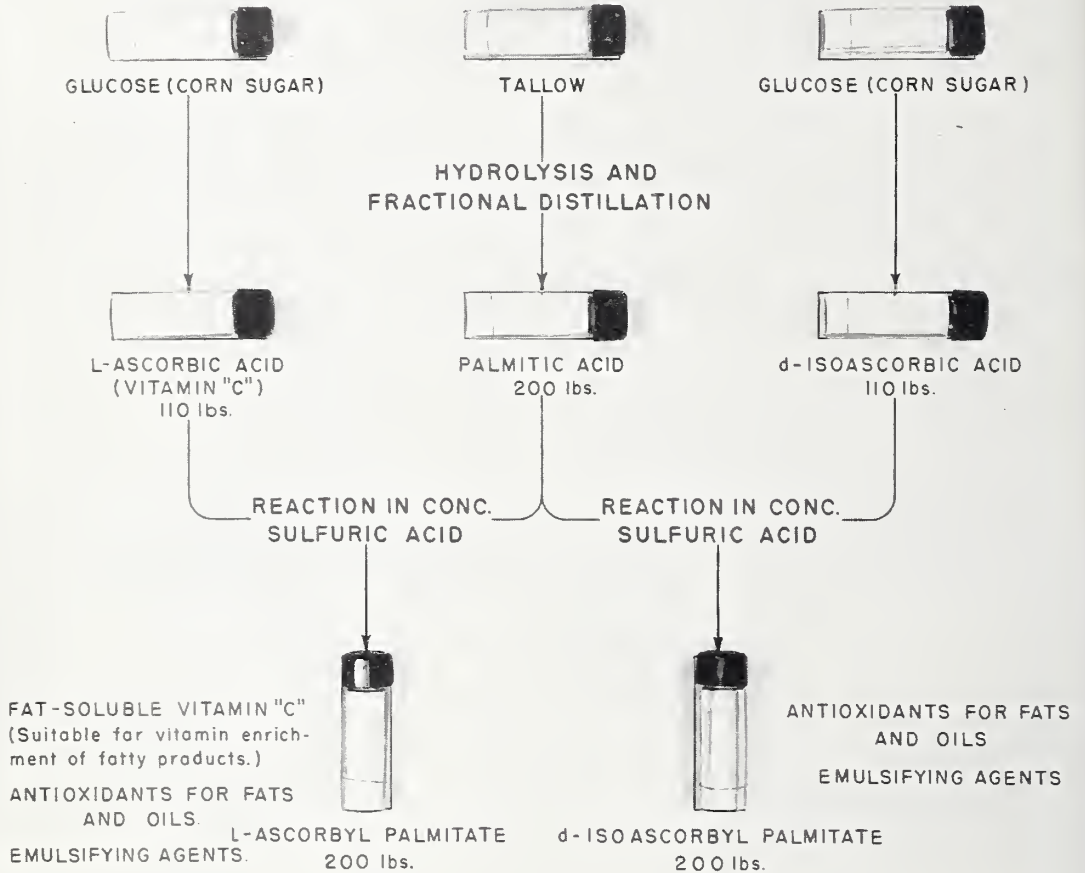
JEWELER'S POLISHING BRUSH



PAINT BRUSH

FAT-SOLUBLE ESTERS OF ASCORBIC AND ISOASCORBIC ACIDS

EASTERN REGIONAL RESEARCH LABORATORY 1941-44



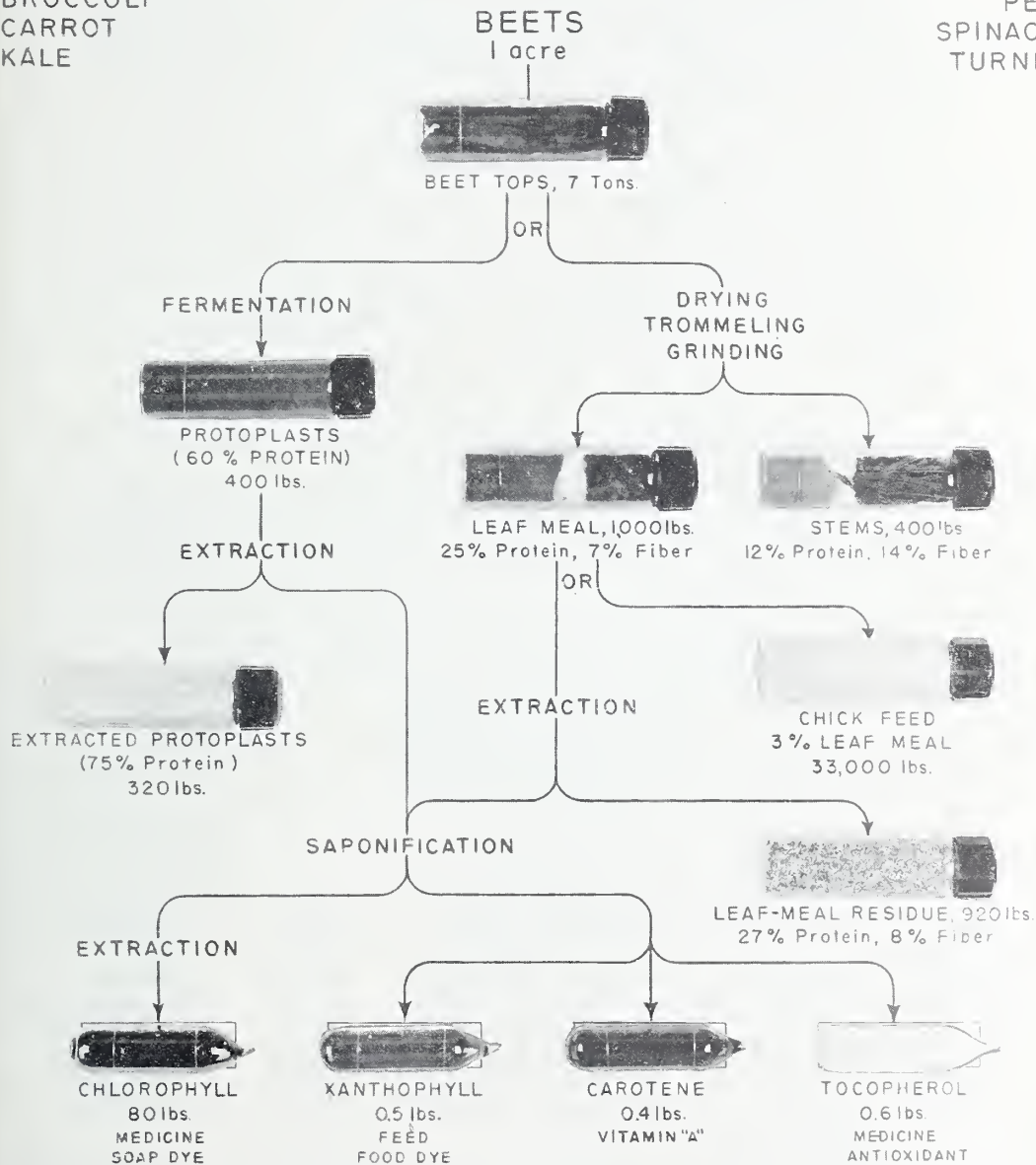
By employing other fatty acids, such as myristic and stearic acids, other equally valuable products are obtained.

LEAF WASTES OF THE VEGETABLE INDUSTRY

EASTERN REGIONAL RESEARCH LABORATORY 1941-45.

BEET
BROCCOLI
CARROT
KALE

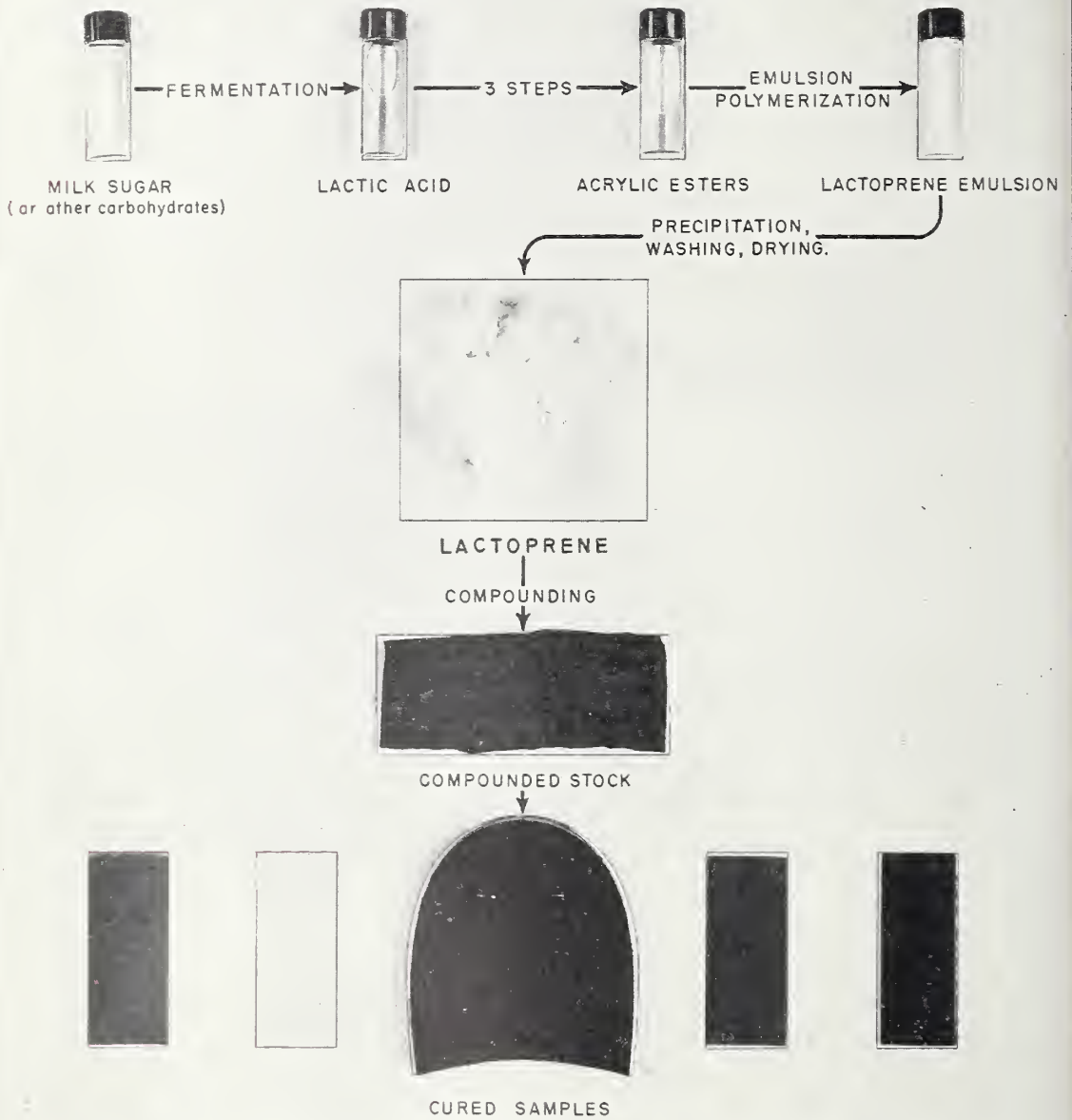
LIMA BEAN
PEA
SPINACH
TURNIP



LACTOPRENE

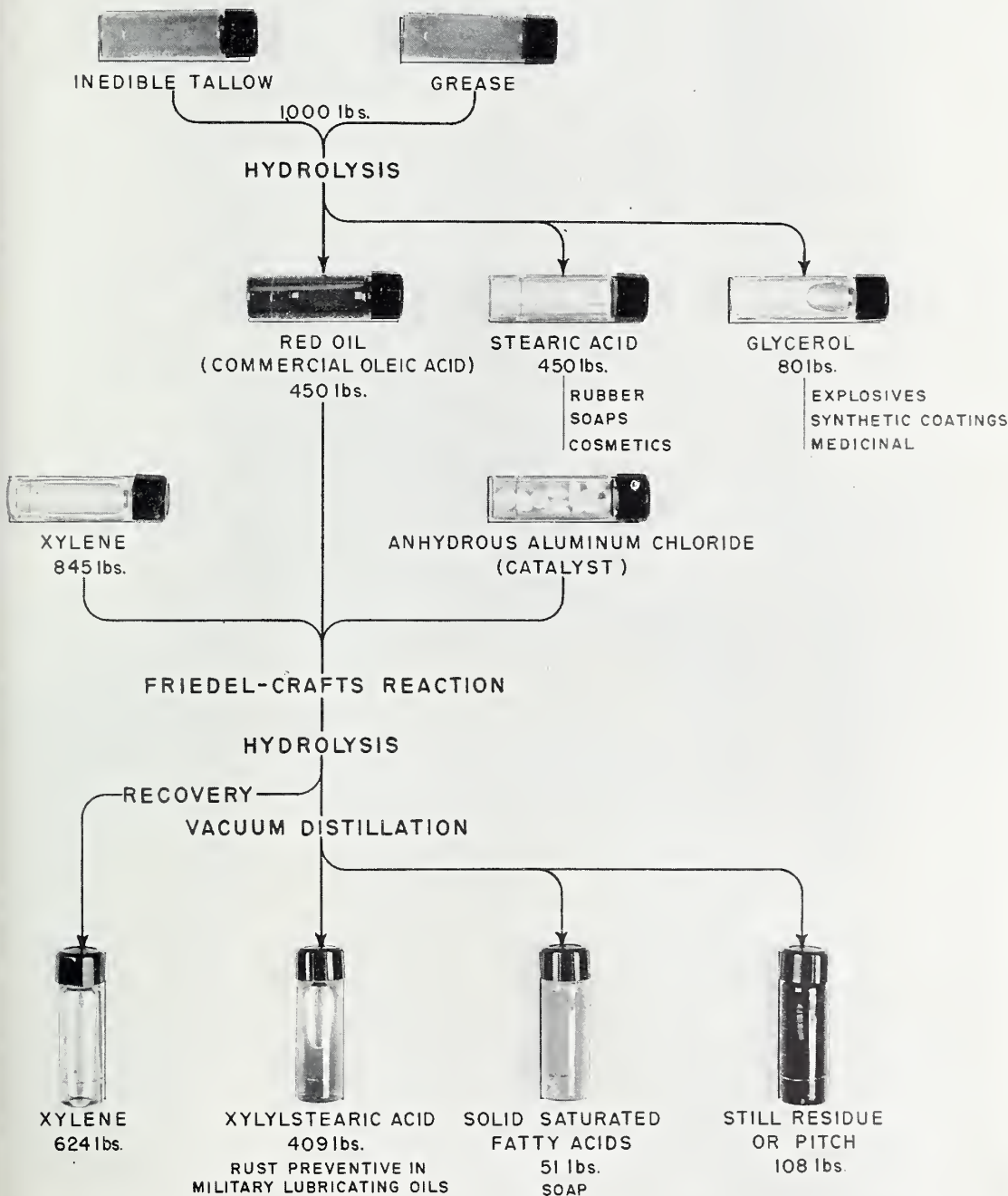
NEW SYNTHETIC RUBBER FROM MILK

EASTERN REGIONAL RESEARCH LABORATORY, 1944.



ARYLSTEARIC ACIDS

EASTERN REGIONAL RESEARCH LABORATORY 1945.

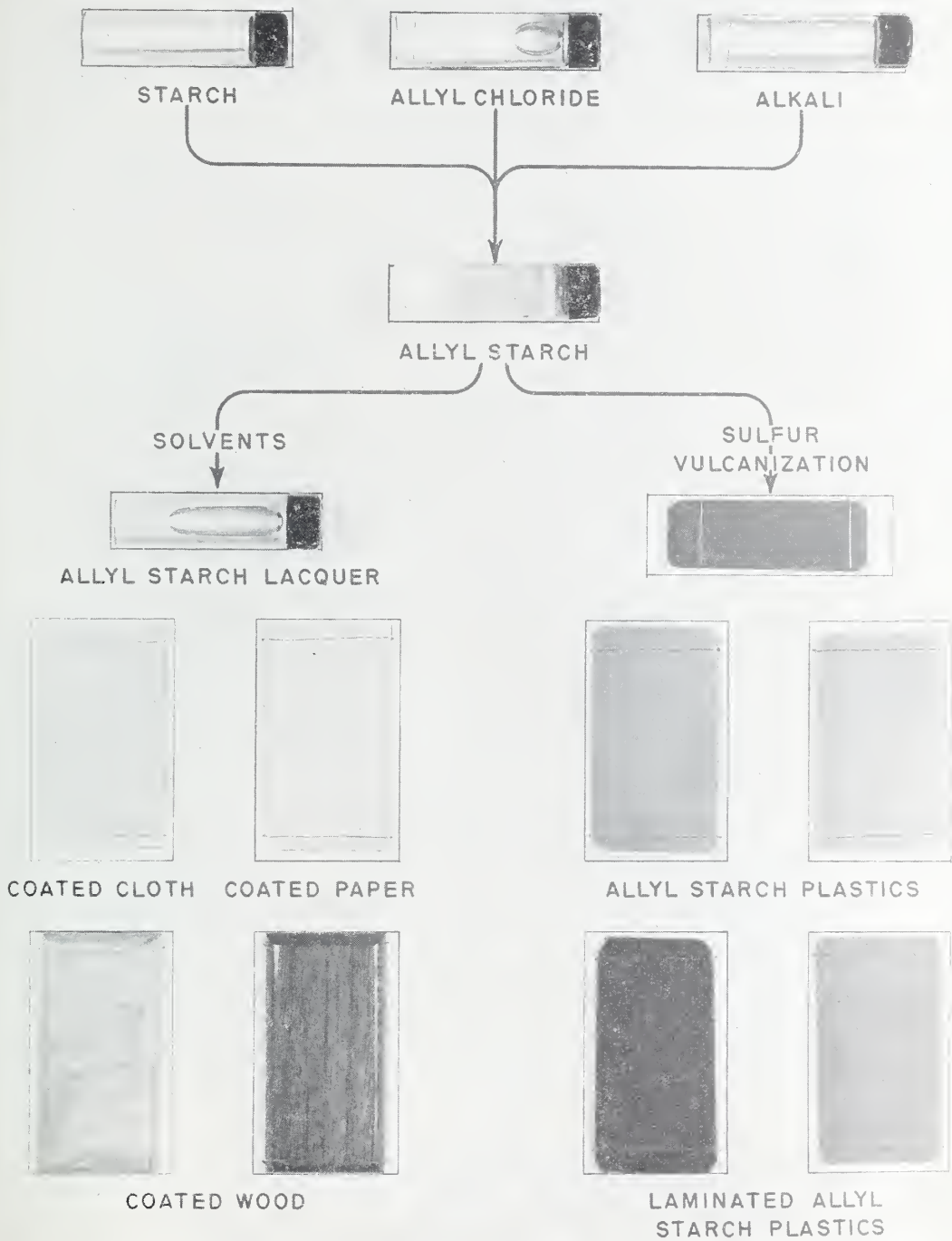




MOLD AND MOISTURE RESISTANT TREATMENT FOR FOODS SHOWN IN

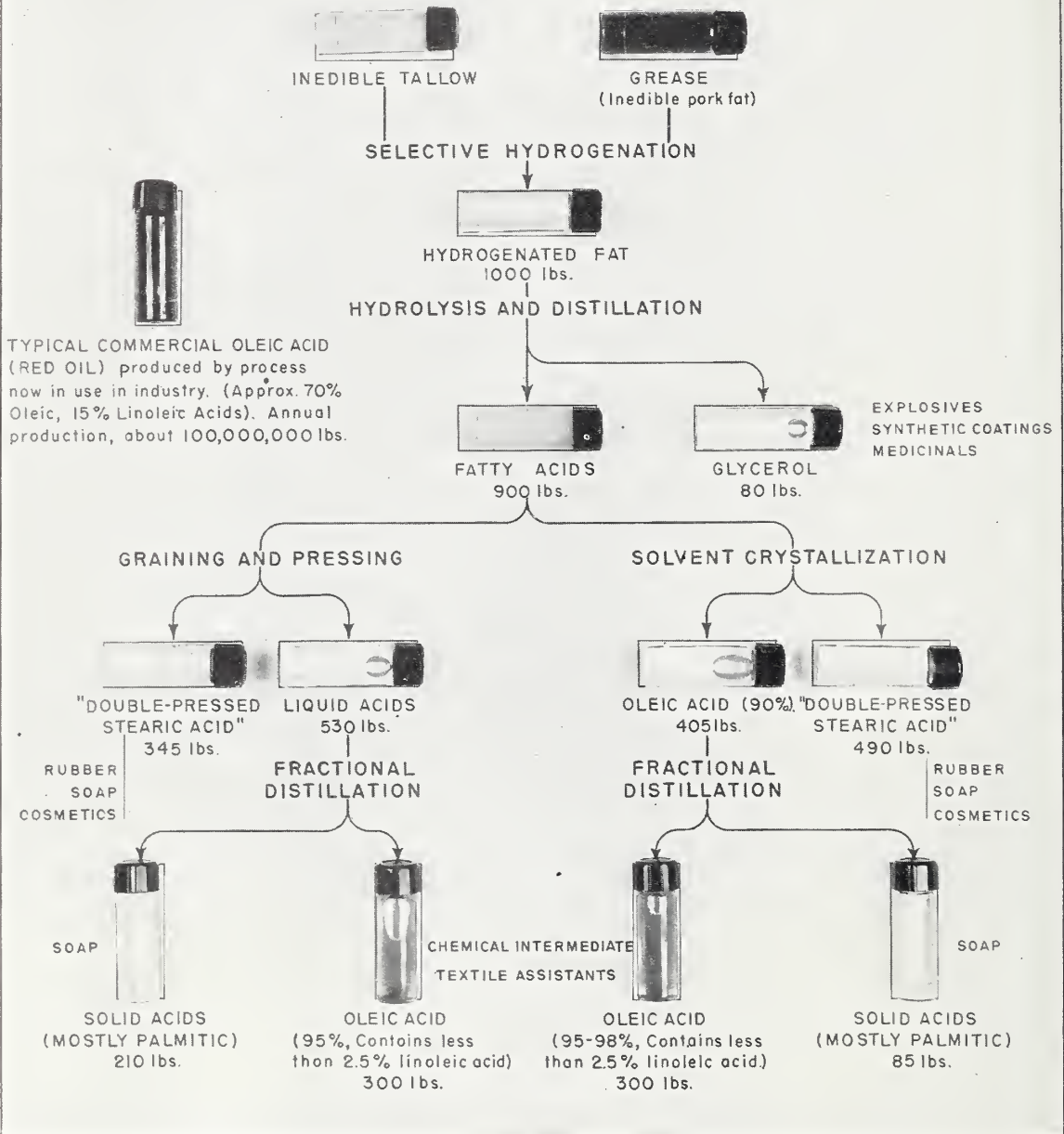
ALLYL STARCH

EASTERN REGIONAL RESEARCH LABORATORY 1943-45.



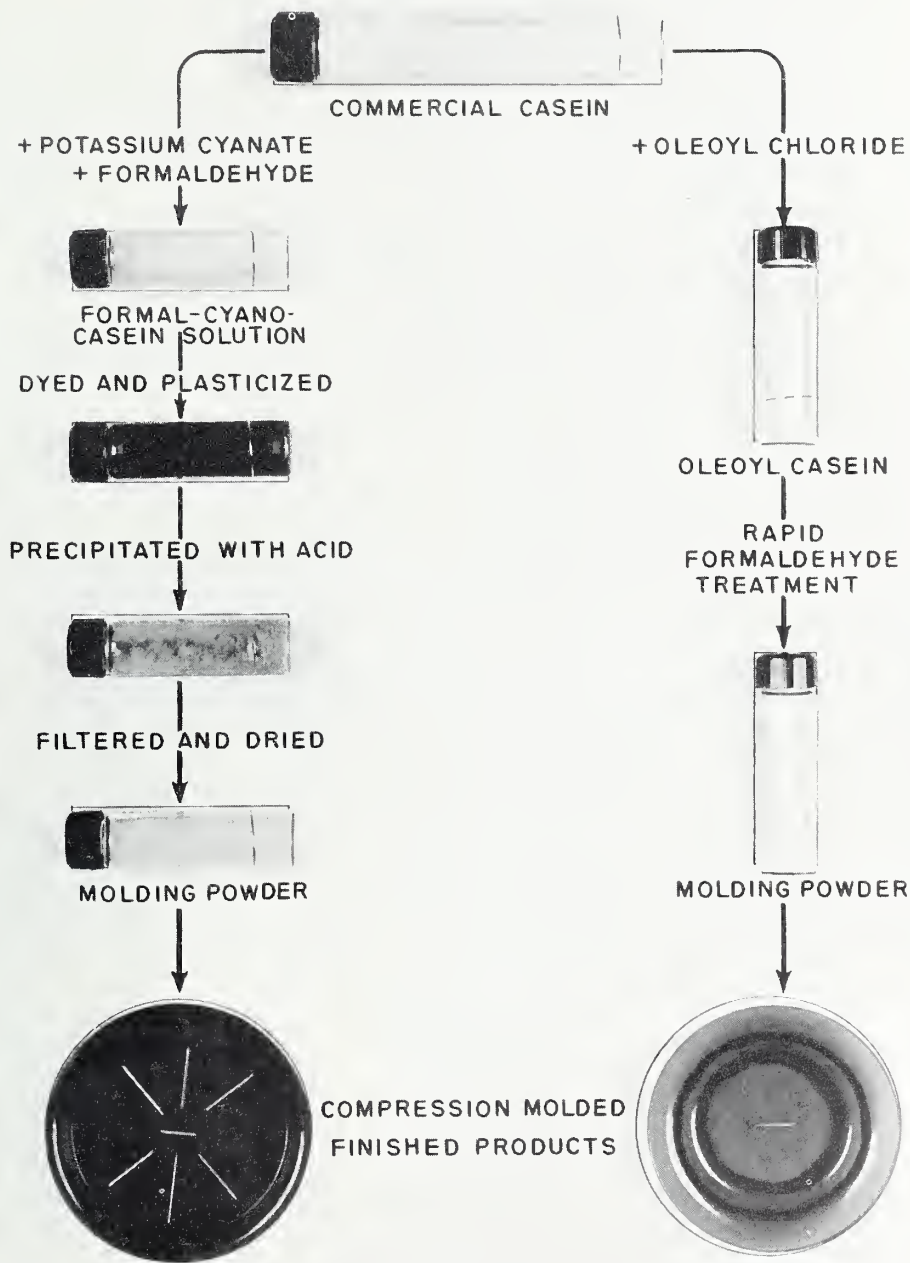
IMPROVED PROCESS FOR OLEIC ACID PRODUCTION

EASTERN REGIONAL RESEARCH LABORATORY 1944.



DIRECT MOLDING OF MODIFIED-CASEIN PLASTICS

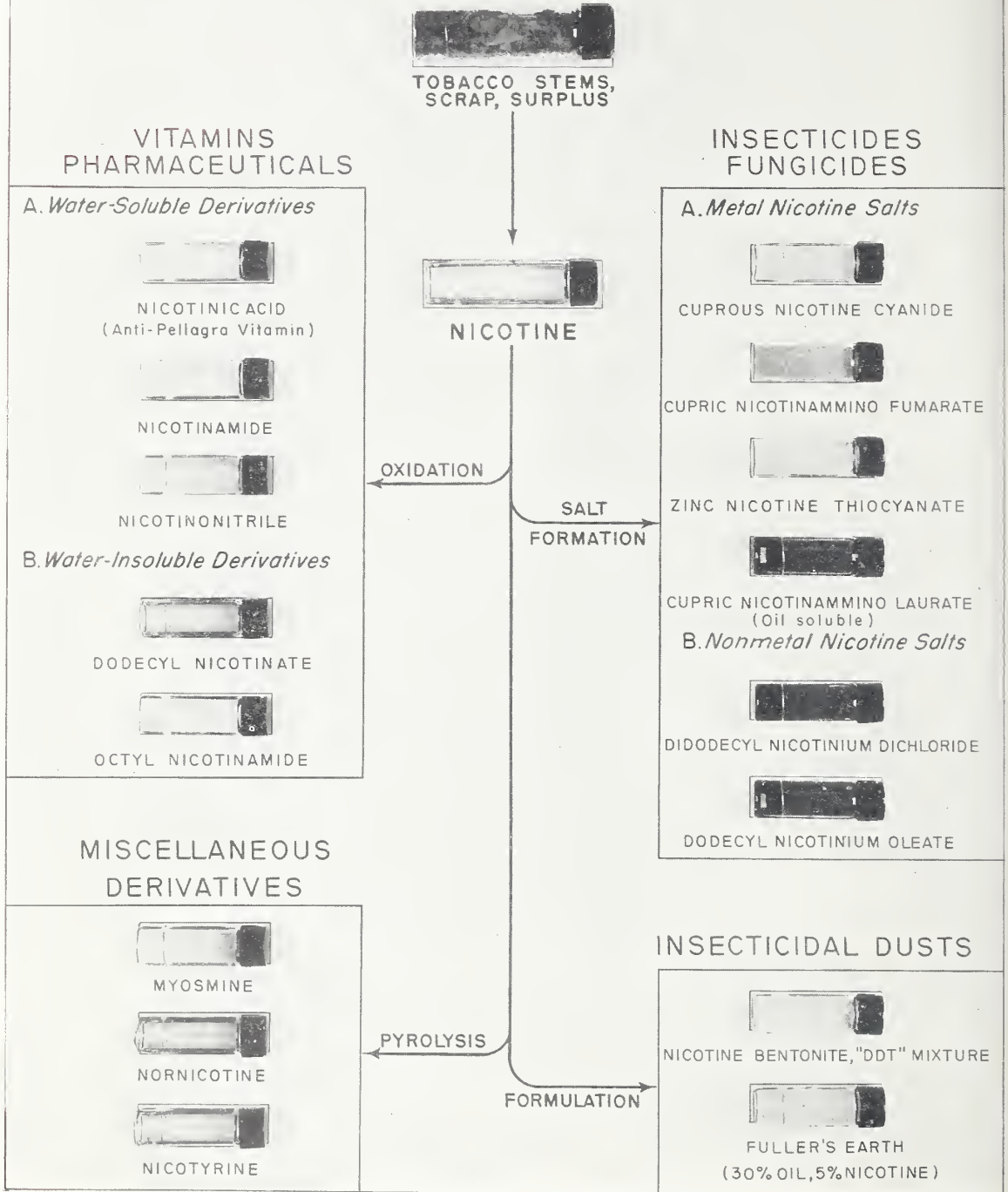
EASTERN REGIONAL RESEARCH LABORATORY 1942-45



Established commercial manufacture of present-day casein plastics involves extrusion, shaping, hardening, conditioning and dip polishing, requiring up to 2 or 3 weeks.

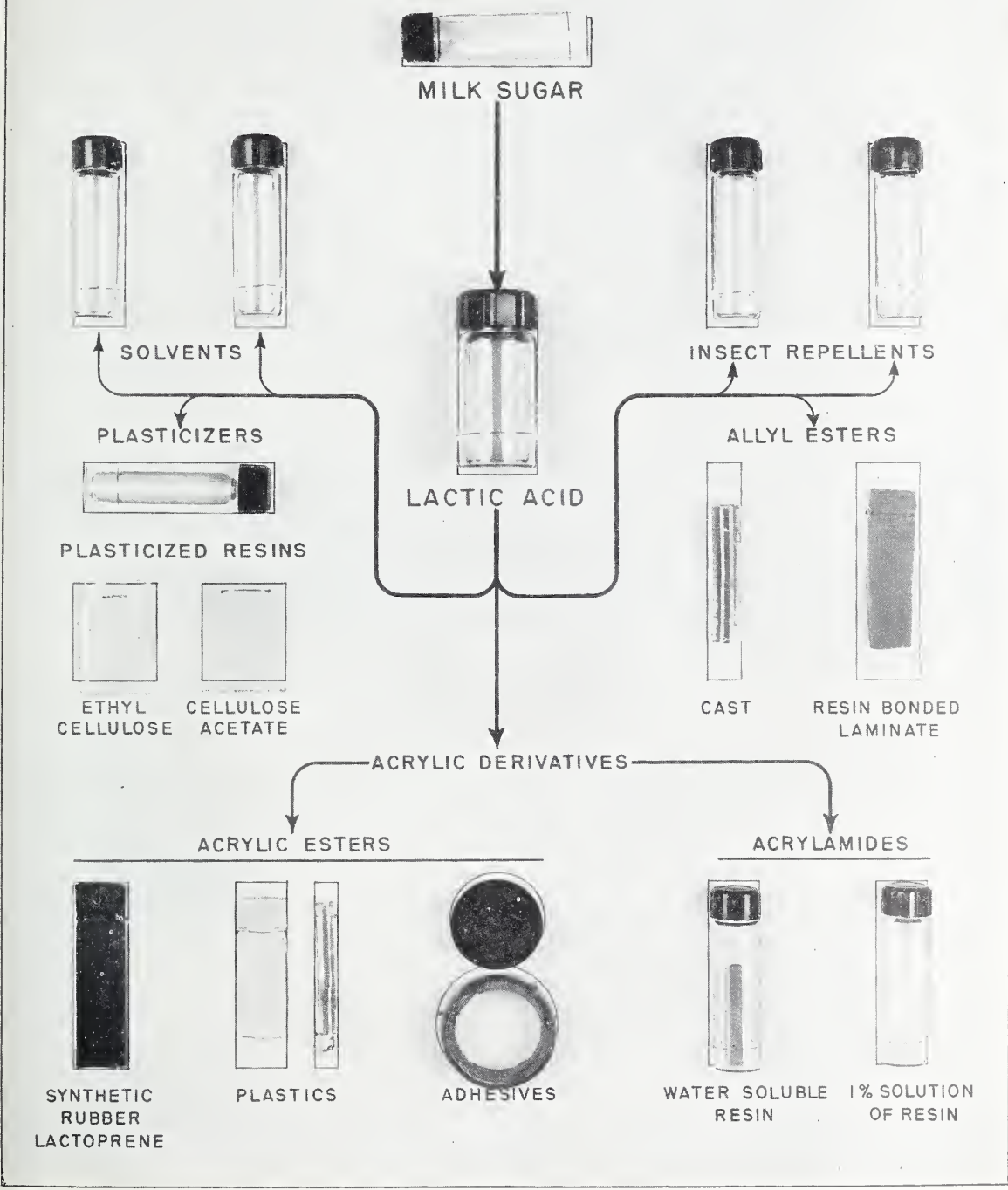
NEW PRODUCTS FROM NICOTINE

EASTERN REGIONAL RESEARCH LABORATORY 1941-45



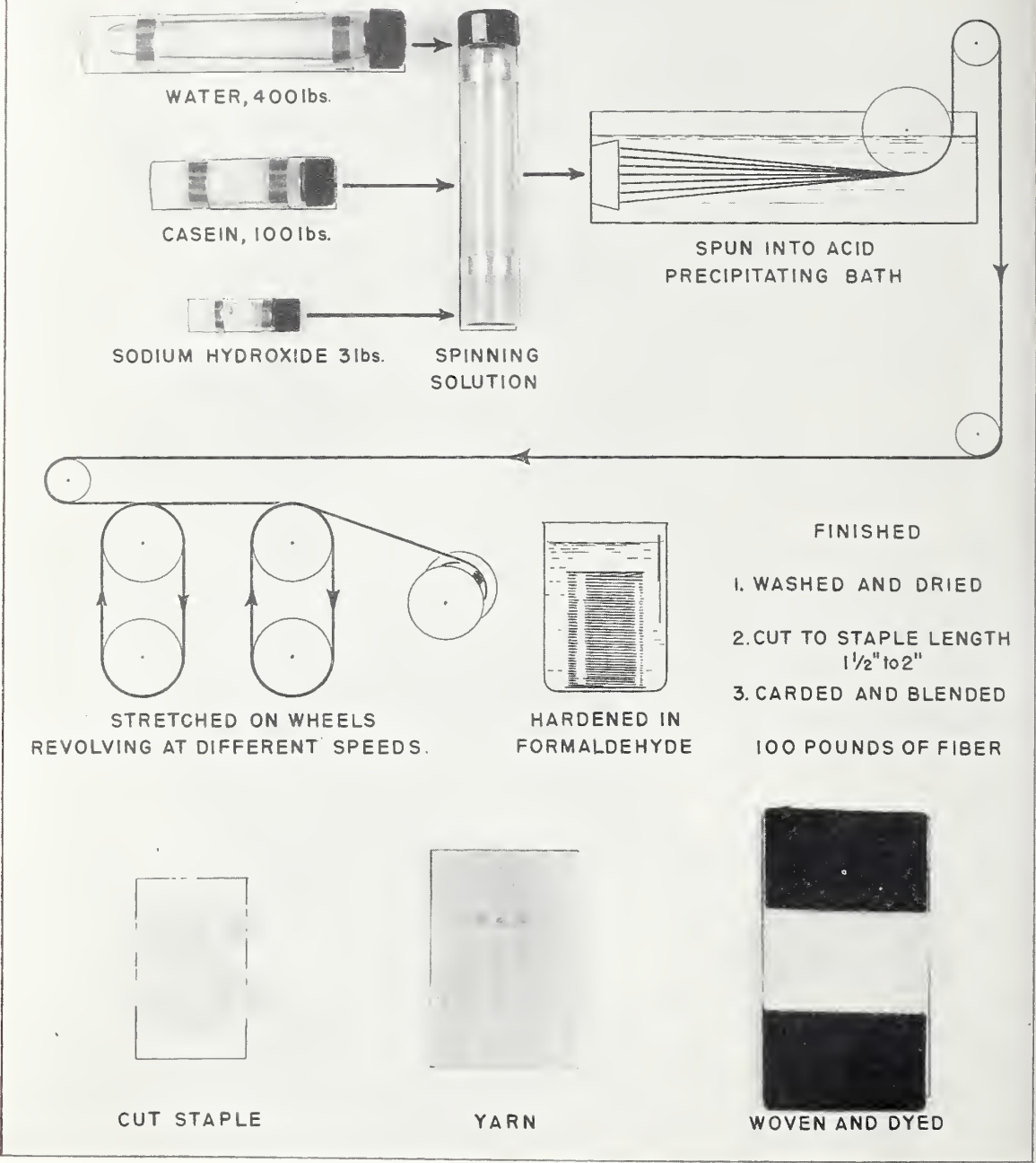
PRODUCTS DERIVED FROM MILK SUGAR

EASTERN REGIONAL RESEARCH LABORATORY 1941-45



CASEIN TEXTILE FIBER

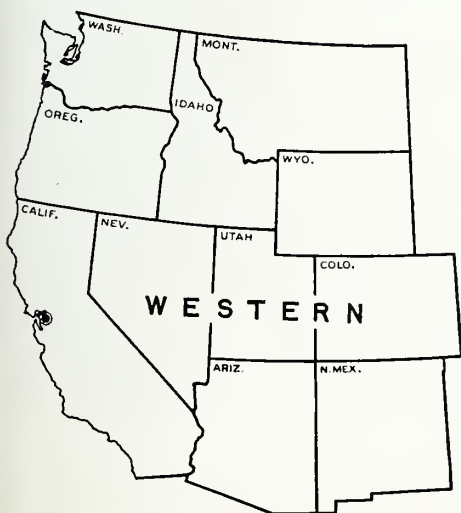
EASTERN REGIONAL RESEARCH LABORATORY 1941-45





WESTERN REGIONAL RESEARCH LABORATORY, Albany, Calif.

WESTERN REGIONAL AREA



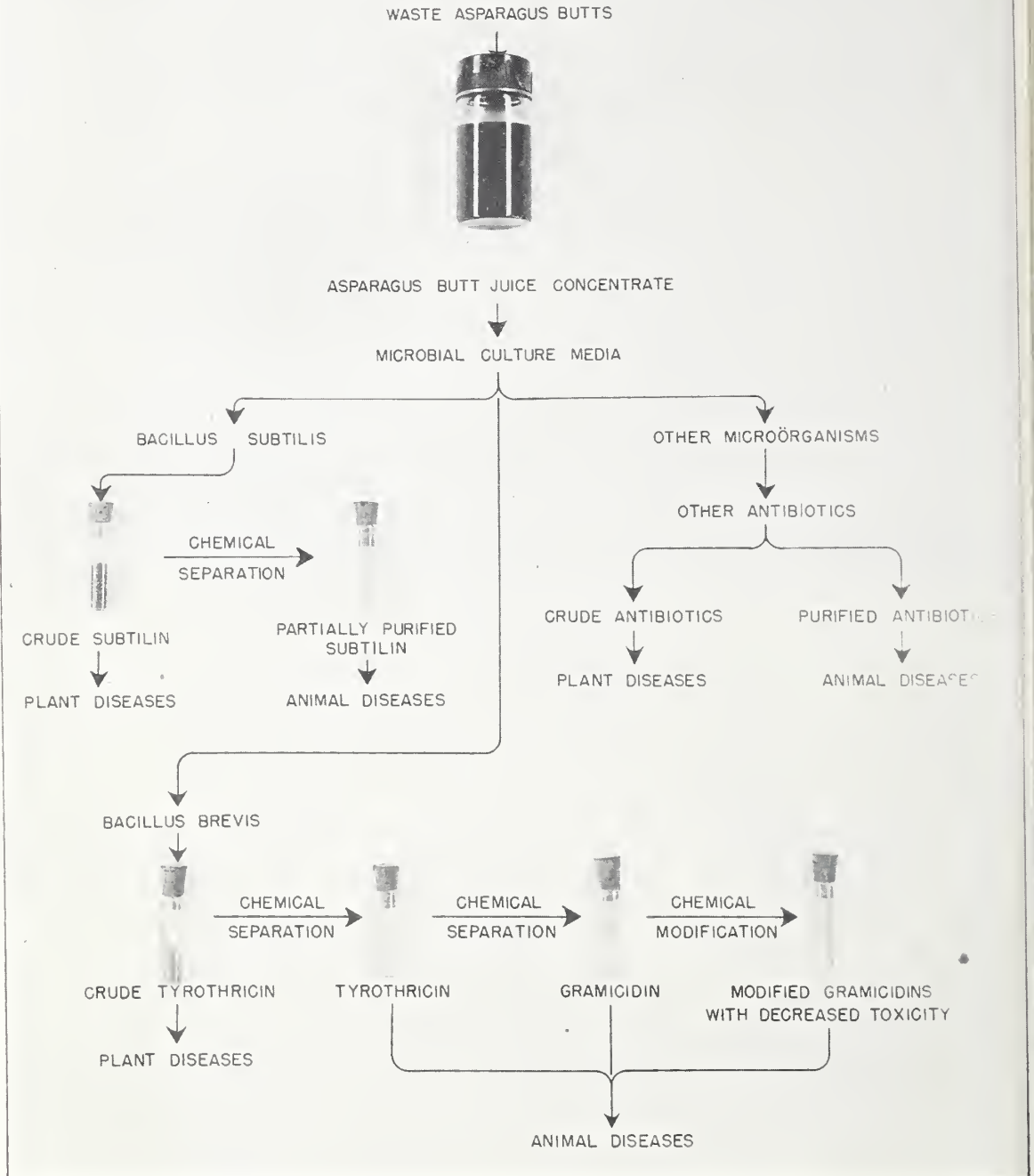
COMMODITIES STUDIED

Fruits
Vegetables
Potatoes
Wheat
Alfalfa
Poultry products
and byproducts

VEGETABLE (ASPARAGUS) WASTE UTILIZATION FOR PRODUCTION OF ANTIBIOTICS

WESTERN REGIONAL RESEARCH LABORATORY

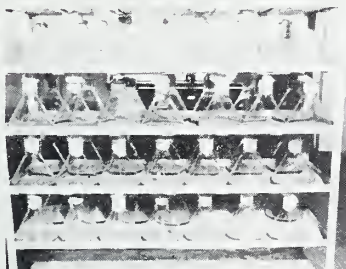
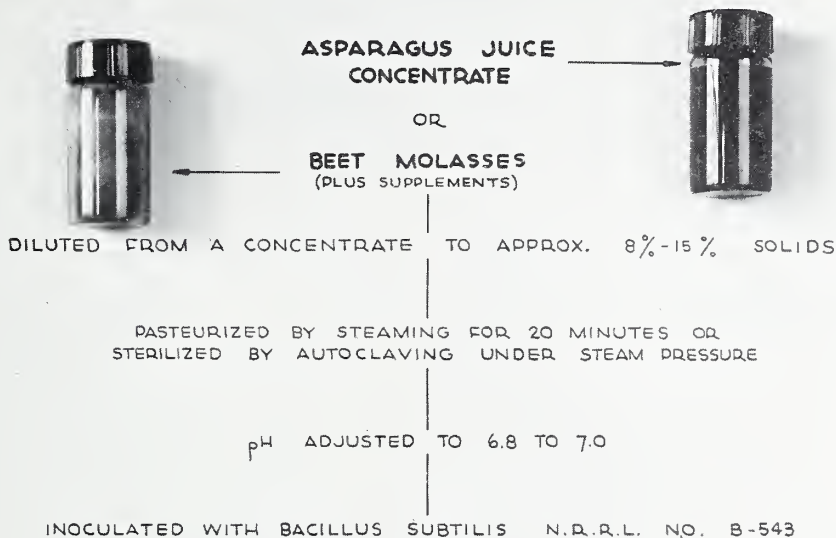
BUREAU OF AGRICULTURAL & INDUSTRIAL CHEMISTRY



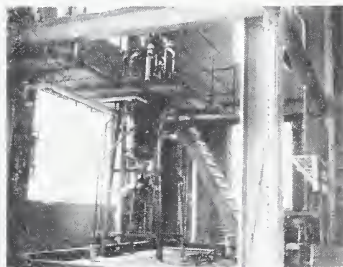
PRODUCTION OF SUBTILIN

WESTERN REGIONAL RESEARCH LABORATORY

BUREAU OF AGRICULTURAL & INDUSTRIAL CHEMISTRY



SURFACE CULTURING IN FLASKS OR
SHALLOW PANS.
INCUBATED 24-48 HOURS @ 35°C
SUBTILIN PRESENT LARGELY IN CELL
PELLICLE.
TOTAL ACTIVITY IN CELL PELLICLE APPROX.
0.5 GRAM PER LITER (EXPRESSED IN TERMS
OF SUBTILIN STANDARD).
RECOVERY OF SUBTILIN APPROX. $\frac{1}{2}$ TO $\frac{3}{4}$
OF INDICATED TOTAL ACTIVITY.

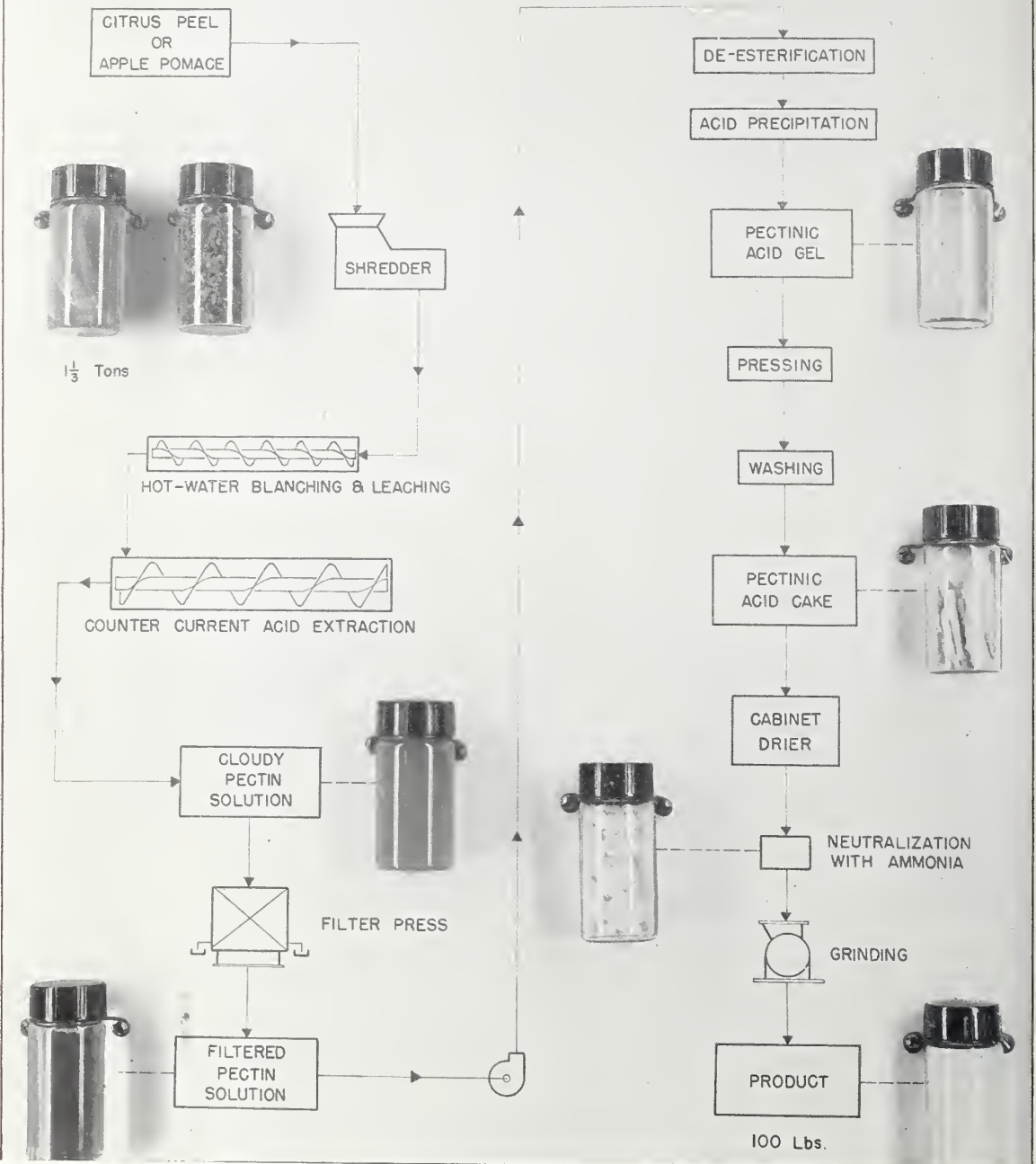


SUBMERGED CULTURING IN TANK.
AERATED VIGOROUSLY 8-10 HRS. @ 35°C.
SUBTILIN PRESENT LARGELY IN CULTURE
LIQUID.
TOTAL ACTIVITY OF CULTURE APPROX.
1 GRAM PER LITER (EXPRESSED IN TERMS
OF SUBTILIN STANDARD).
IDENTITY OF PRODUCT WITH THAT OBTAIN-
ED IN SURFACE CULTURES UNDETER-
MINED.

LOW-METHOXYL PECTIN MANUFACTURE BY ACID PRECIPITATION

WESTERN REGIONAL RESEARCH LABORATORY

BUREAU OF AGRICULTURAL & INDUSTRIAL CHEMISTRY



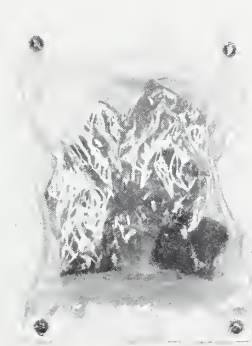
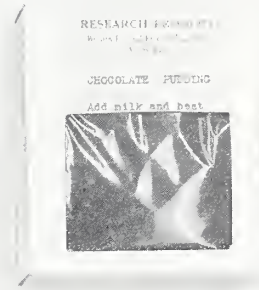
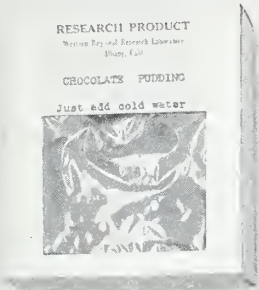
LOW-METHOXYL PECTIN FOOD PRODUCTS

WESTERN REGIONAL RESEARCH LABORATORY

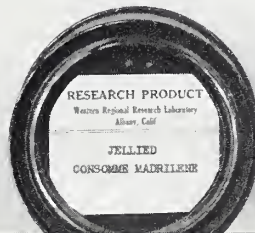
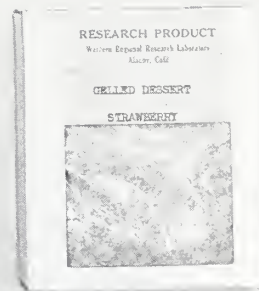
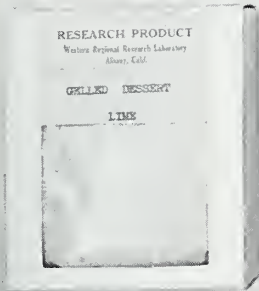
BUREAU OF AGRICULTURAL & INDUSTRIAL CHEMISTRY



FRUIT DESSERT : JELLIED
(25 MILLION CANS PURCHASED
FOR USE BY ARMED FORCES)



JELLIED CANDY

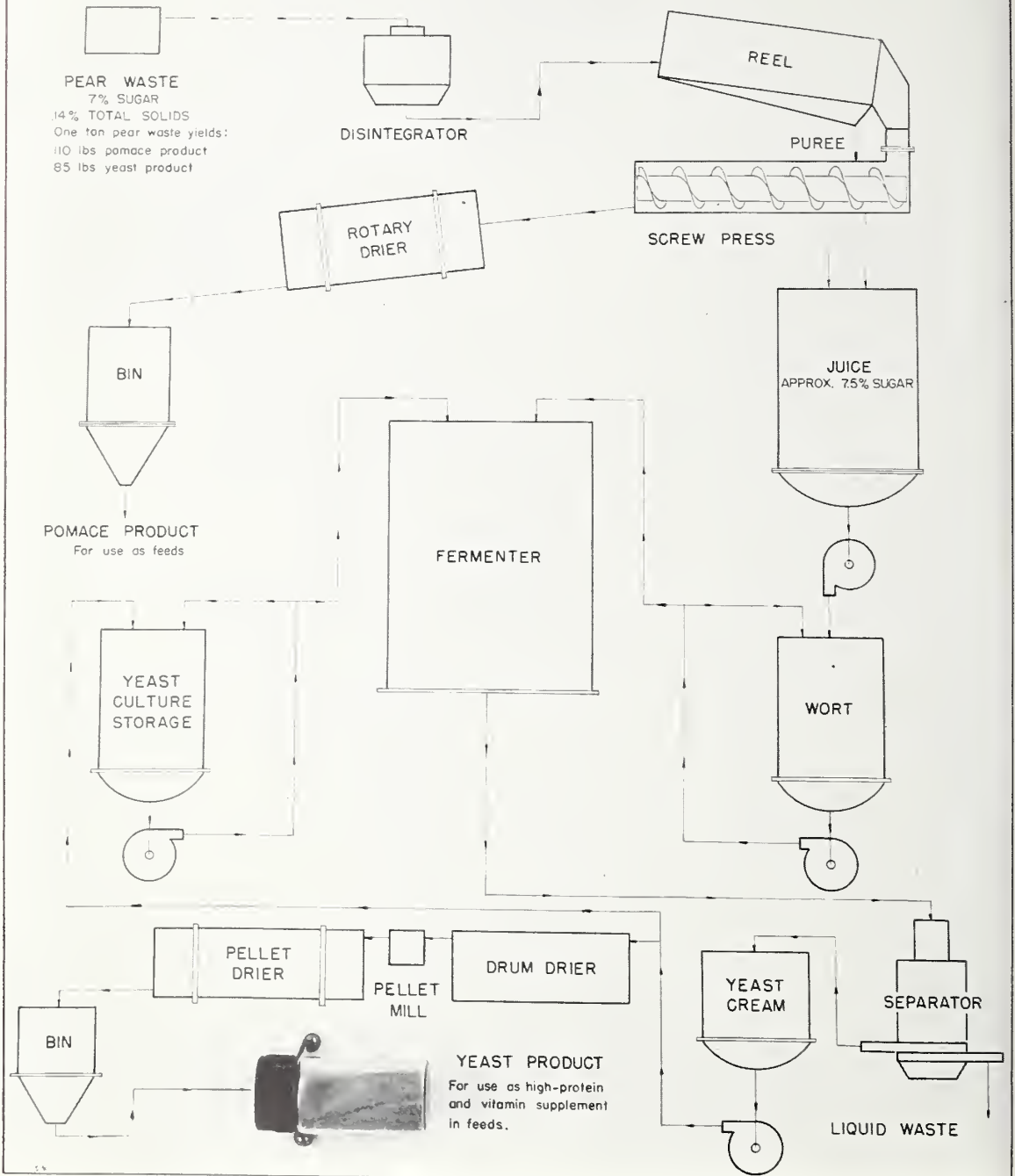


YEAST FROM FRUIT WASTES

PROPOSED FLOW SHEET PEAR-WASTE DISPOSAL

WESTERN REGIONAL RESEARCH LABORATORY

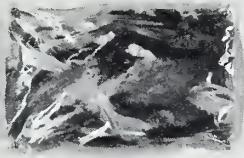
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FIBERS FROM FEATHERS

WESTERN REGIONAL RESEARCH LABORATORY

BUREAU OF AGRICULTURAL & INDUSTRIAL CHEMISTRY



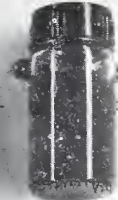
FEATHERS



REDUCING AGENT



SYNTHETIC DETERGENT



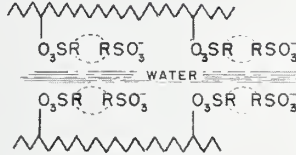
SPINNING SOLUTION



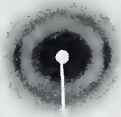
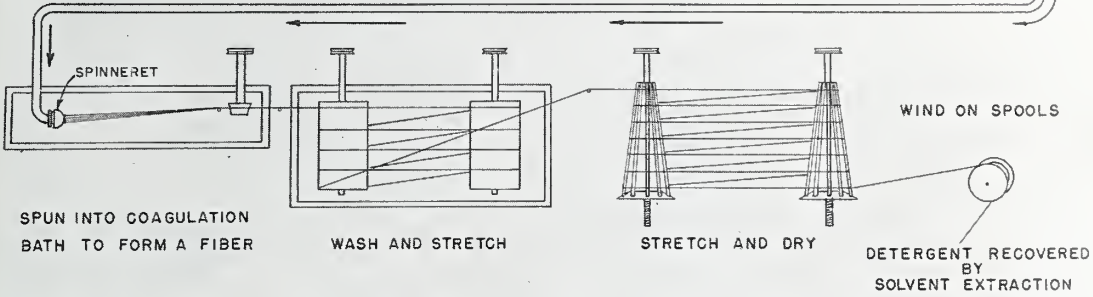
MOLECULAR INTERPRETATION
NATURAL FEATHER STRUCTURE



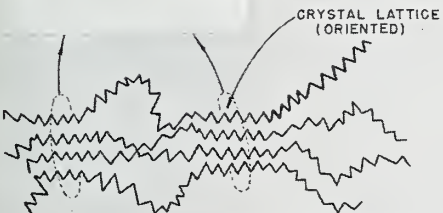
BOND BETWEEN PROTEIN
MOLECULAR CHAINS BROKEN
BY REDUCING AGENT



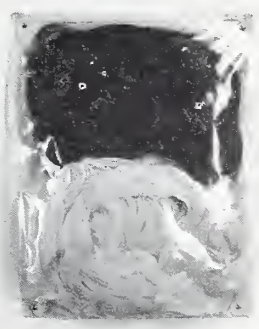
ADDITION OF SYNTHETIC
DETERGENT TO MAKE
SPINNING SOLUTION



X-RAY PHOTOGRAPH PROVING
TRUE FIBER STRUCTURE OF
THESE SYNTHETIC FIBERS
FROM FEATHERS



MOLECULAR INTERPRETATION OF FIBER STRUCTURE
IN TERMS OF PROTEIN CHAINS



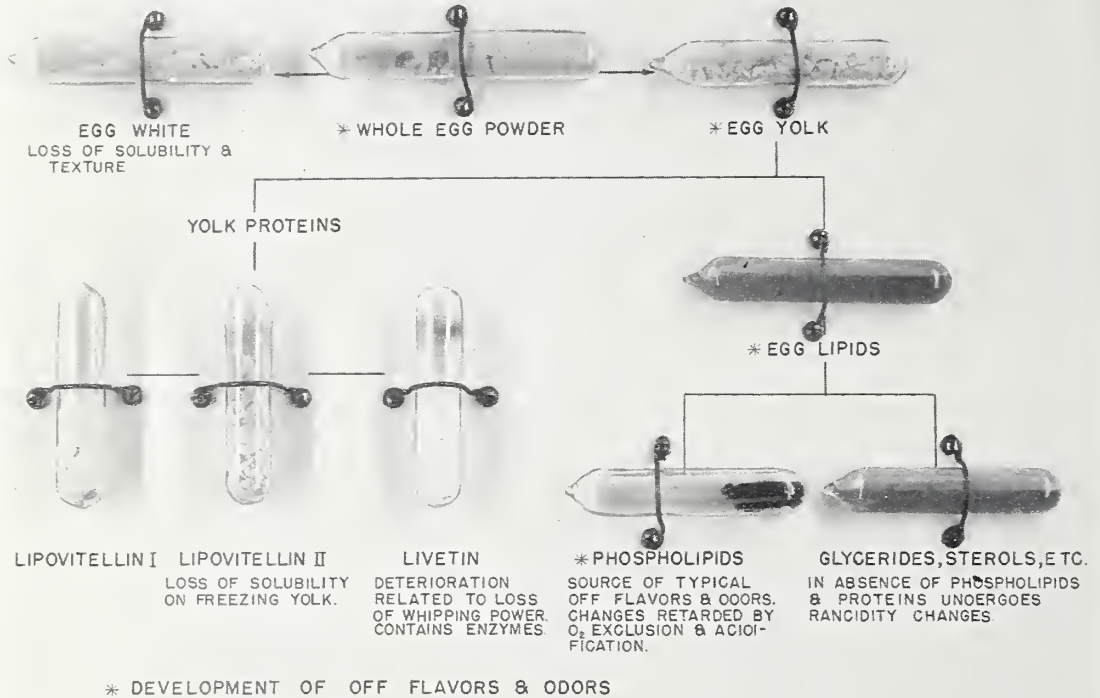
FIBERS

STORAGE LIFE OF DEHYDRATED WHOLE EGG

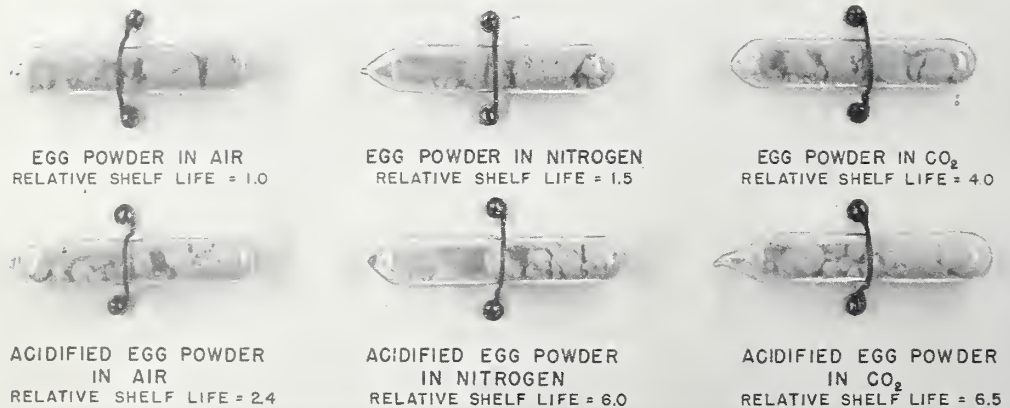
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I DETERIORATION: NATURE & CAUSES



II PREVENTION OF DETERIORATION DURING STORAGE



EFFECT OF IN-PACKAGE DESICCATION ON THE STORAGE LIFE OF DEHYDRATED VEGETABLES (CONTROLS PACKED AT SPECIFICATION MOISTURE)

WESTERN REGIONAL RESEARCH LABORATORY

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CARROTS
SULFITED
34 DAYS AT 120°F



LIME-PACKED



CONTROL

POTATOES
SULFITED
52 DAYS AT 120°F



LIME-PACKED



CONTROL

CABBAGE
SULFITED
26 DAYS AT 120°F



LIME-PACKED



CONTROL

ONIONS
92 DAYS AT 100°F



LIME-PACKED



CONTROL

BEETS
84 DAYS AT 120°F



LIME-PACKED



CONTROL

This process has been specified by the Quartermaster General for future Army procurement of dehydrated vegetables

VELVA FRUIT

WESTERN REGIONAL RESEARCH LABORATORY

BUREAU OF AGRICULTURAL & INDUSTRIAL CHEMISTRY



SURPLUS, FULLY RIPE, ODD-SIZED OR BLEMISHED YET SOUND FRUIT CAN BE USED FOR MAKING FROZEN FRUIT PUREE FOR YEAR-ROUND STORAGE AND SHIPMENT.



FRUIT PUREE WITH SUGAR AND GELATIN IS FROZEN IN AN ICE-CREAM FREEZER TO MAKE VELVA FRUIT. ORIGINAL FRESH FRUIT FLAVORS AND VITAMINS ARE RETAINED.

1945
brings you a brand-new frozen treat..

RASPBERRY
VELVA-FRUIT

It's not a dessert... it's an ice cream. VELVA-FRUIT is a delicious frozen treat - entirely different from anything you've ever tasted. It's made of ripe, choice raspberries, that are crushed and frozen into a delicious creaminess. Your whole family will enjoy the refreshing taste keeping you cool.

VELVA-FRUIT was originated and perfected by the experimental laboratories of the U. S. Department of Agriculture. The name VELVA-FRUIT is original and is officially registered by the Agricultural Department.
proud of having the opportunity to introduce VELVA-FRUIT throughout the South.

ICE CREAM

Food made here. Distributed by Village Milk Company, 1001 E. 14th, Minneapolis, 55404, U. S. A.

← PHOTOSTAT OF NEWSPAPER ADVERTISEMENT

VELVA FRUIT IS NOW IN LARGE-SCALE COMMERCIAL PRODUCTION WITH MANY COMPANIES ALREADY ENGAGED IN ITS MANUFACTURE. THERE ARE EXCELLENT PROSPECTS FOR INCREASED PRODUCTION AS FRUIT AND SUGAR BECOME MORE FREELY AVAILABLE.



